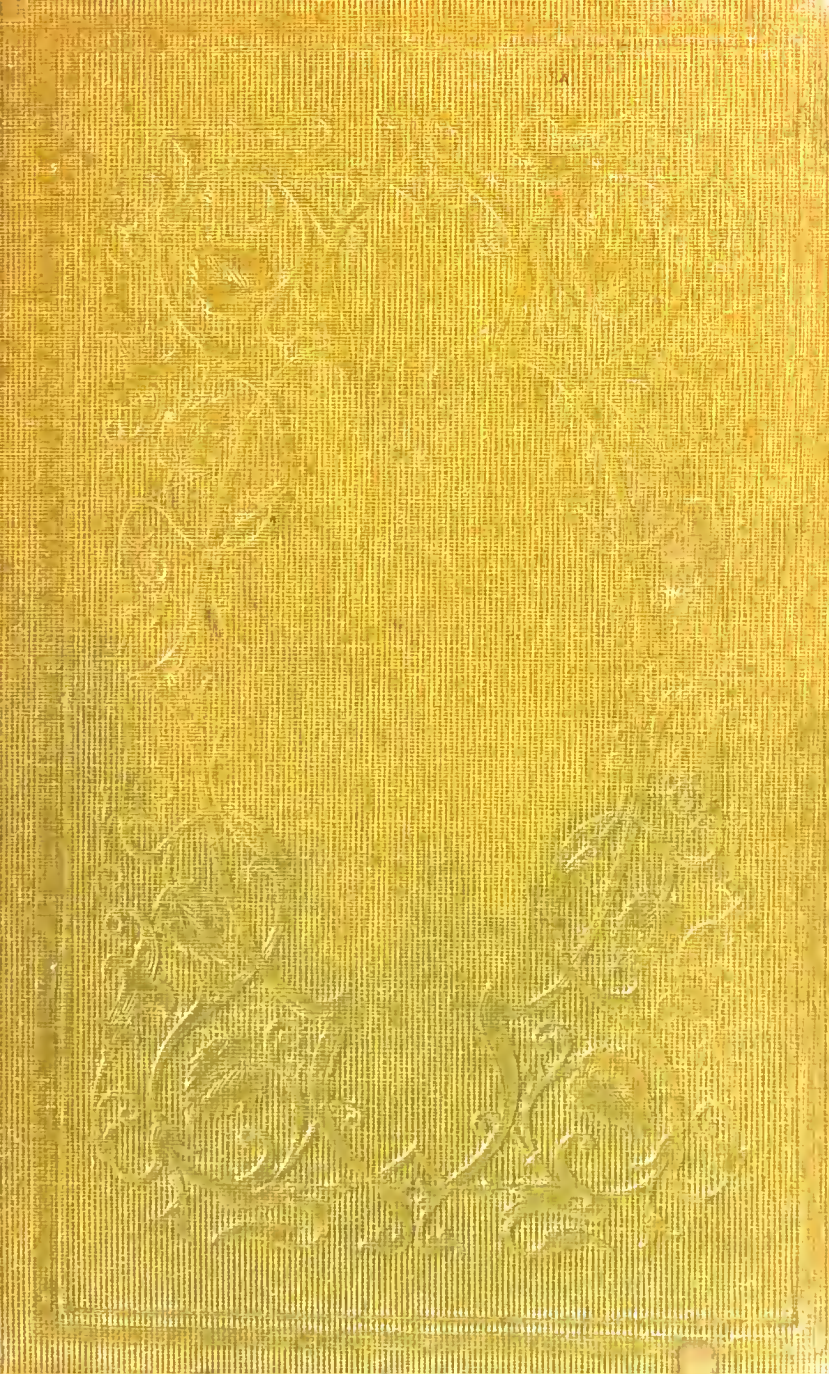




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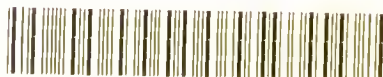


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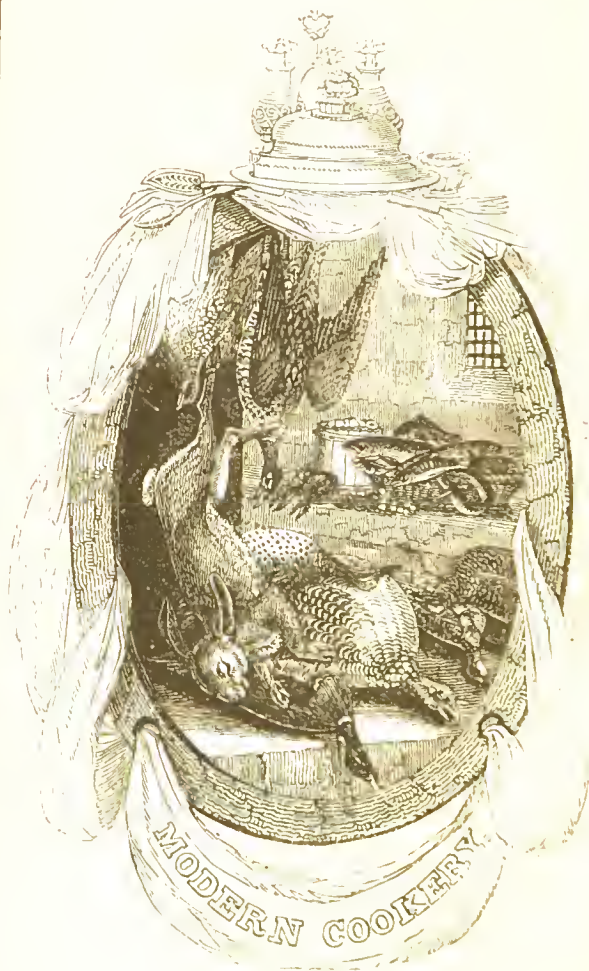
Sarah Bowser

June 6th - 190



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THE
MODERN COOKERY,
WRITTEN UPON
THE MOST APPROVED
AND ECONOMICAL PRINCIPLES,
AND IN WHICH

Every Receipt has stood the Test of Experience.

BY A LADY.

TENTH EDITION.
GREATLY IMPROVED, AND ENLARGED WITH
ONE HUNDRED AND SIXTY-FIVE NEW RECEIPTS,
INCLUDING MANY FOR THE SICK AND THE POOR.

LONDON:
J. AND C. MOZLEY, 6, PATERNOSTER ROW;
MASTERS AND CO. 78, NEW BOND STREET.
1856.

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MODERN COOKERY.

ROASTING.

Observations on Roasting.

WHEN you roast any kind of meat, put a little salt and water into the dripping-pan, baste the meat a little with it, let it dry, then dust it well with flour, keep it a good distance from the fire, if the meat is scorched the outside is hard, and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half done. Time, distance, basting often, and a clear fire, is the best method I can prescribe for roasting meat to perfection; when the steam draws near the fire, it is a sign of its being enough; but you will be the best judge of that, from the time you put it down. Be careful when you roast any kind of wild fowl, to keep a clear brisk fire, roast them a light brown, but not too much: it is a great fault to roast them till the gravy runs out of them, it takes off the fine flavour.—Tame fowls require more roasting; they are a long time before they are hot through, and must be often basted to keep up a strong froth, it makes them rise better, and a finer colour.—Pigs and geese should be roasted before a good fire, and turned quickly.—Hares and rabbits require time and care, to see the ends are roasted

enough ; when they are half roasted, cut the neck skin, and let out the blood, for when they are cut up they often appear bloody at the neck.

To roast a Pig.

Spit the pig and lay it to the fire, which must be brisker at the ends than in the middle, or hang a flat iron in the middle of the grate. Before it is laid down, take a little sage shred small, a piece of butter as large as a walnut, and a little pepper and salt, and a crust of bread ; put them into the pig, and sew it up with coarse thread : then flour it all over very well, and keep flouring it till the eyes drop out, or you find the crackling hard. Be sure to save all the gravy that comes out of it, which you must do by setting basins or pans under the pig in the dripping-pan, as soon as you find the gravy begins to run. If just killed, let it roast an hour ; if killed the day before, an hour and a quarter ; if a very large one, an hour and a half. But the best way to judge, is when the eyes drop out, and the skin is grown very hard. When it is enough, stir the fire up brisk ; take a coarse cloth, with a good lump of butter in it, and rub the pig all over till the crackling is quite crisp, and then take it up. Lay it on a dish, and with a sharp knife cut off the head ; cut the pig in two before you draw out the spit. Cut the ears off the head and lay one at each end ; cut the under jaw in two and lay a part on each side ; melt some good butter, put it into the gravy, boil it, and pour it into the dish, with the brains bruised fine, and the sage mixed all together ; then send it to table. Garnish with currants.

To roast Venison.

Take a haunch of venison and spit it; butter four sheets of paper well, and put two on the haunch, then make a paste with some flour, and a little butter and water; roll it out half as large as the haunch, and put it over the fat part, then put the other two sheets of paper on, and tie them with some packthread; put it down before a brisk fire, and baste it well all the time of roasting: if a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire, then three hours will do it; smaller in proportion. When it is nearly done, take off the paper and paste, dust it well with flour, and baste it with butter; when it is a light brown, dish it up with brown gravy. Venison should be rather under than over done.

To dress a Haunch of Mutton.

Hang it up for a fortnight, or a month if the weather be cool, and dress it as directed for a haunch of venison.

To dress Mutton Venison fashion.

Take the largest and fattest leg of mutton you can get, cut out like a haunch of venison, as soon as it is killed, it will eat the tenderer; take out the bloody vein, pour over it a bottle of red wine, turn it in the wine four or five times a day, for five days; then dry it exceedingly well with a clean cloth, and hang it up in the air, with the thick end uppermost, for five days; dry it night and morning to keep it from growing musty. When you roast it, cover it with paper and paste as you do venison. Serve it up with venison sauce. It will take four

hours roasting. A fine fat neck may be done the same way.

To roast a Goose.

Be very careful to pick and singe it well: half boil two or three onions, chop them with a few leaves of sage, add pepper and salt, half a eupful of bread crumbs, a small piece of butter, stuff it with them, and put in four table spoonfuls of water: some put in port wine, which improves a poor goose. Fasten it tight at the neck and rump, and then roast it. The fire should be clear and good. An hour will be sufficient to do a moderate sized one. Before taking it up dredge with flour, and froth it; put gravy in the dish or a tureen. Green geese must be done the same way, only leaving out the onions and adding gooseberry sauce.

To roast Ducks.

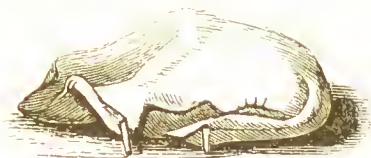
Do them exactly the same as geese: half an hour will generally be long enough for them to be at the fire.

To roast Wild Ducks, Teal, or other wild fowl.

Put into them a little pepper, salt, a few bread crumbs, and a small piece of butter; some add a spoonful or two of port wine, roast them before a quick fire to a fine brown; froth them up, and be sure to send them to the table hot: they should not be too much done. Have good gravy in the dish, and onion sauce in a boat.

It is a good plan to baste them for ten minutes with salt and water with an onion in it, it will take off any fishy taste they may have.

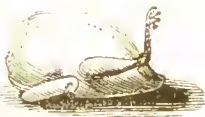
Goose.



Woodcock or Snipe.



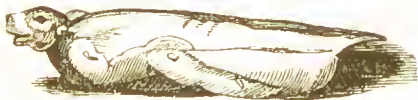
Pigeon.



Pheasant or Partridge.



Hare or Rabbit for Roasting.



Rabbit for Boiling.

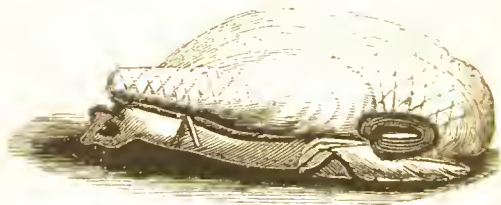




Turkey for Roasting.



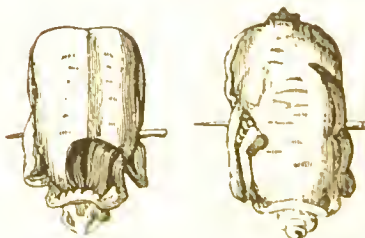
Turkey for Boiling.



Chicken or Fowl for Roasting.



Duck.



Breast.

Back.

To roast a Turkey.

Take care to singe it well, and draw the sinews out of the legs; the head should be twisted under the wing. Put a stuffing of force-meat; paper the breast until it is nearly done, then take the paper off, brown it and froth it up with flour and butter: baste it well all the time with butter or sweet dripping. A middling sized turkey will take an hour and a quarter to roast it. Make good brown gravy and bread sauce.

To roast Partridges and Pheasants.

Let them be nicely roasted, but not too much; baste them gently with a little butter, and dredge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in the dish, with bread sauce in a boat.

To roast a Fowl pheasant fashion.

If you should have but one pheasant, and want two in a dish, take a large full-grown fowl, keep the head on, and truss it just as you do a pheasant; lard it with bacon, but do not lard the pheasant, and few will know the difference.

To roast Pigeons.

Take some parsley shred fine, a piece of butter as large as a nutmeg, a little pepper and salt, and a few bread crumbs; baste them with butter, and when they are enough, lay them in the dish, and they will swim with gravy. You may put them on a little spit, and then tie both ends close. Twenty minutes will roast them.

To roast Woodcocks and Snipes.

Put them on a little bird-spit, and tie them on another, and put them down to roast; take a round of a threepenny loaf, and toast it brown, and butter it; then lay it in a dish under the birds; baste them with a little butter; take the trail out before you spit them, and put it into a small stew-pan, with a little gravy; simmer it gently over the fire for five or six minutes; add a little melted butter to it, put it over the toast in the dish, and when the woodcocks are roasted put them on the toast, and set it over a lamp or chafing-dish for three minutes, and send them to table.

Another way.

Pluck them, but do not draw them, put them on a small spit, dust and baste them well with butter; toast a few slices of a penny loaf, put them on a clean plate, and set it under the birds while they are roasting, if the fire be good they will take about twenty minutes roasting; when you draw them lay them upon the toasts on the dish, pour melted butter round them and serve them up.

To roast a Hare or Rabbit.

Take the hare when it is eased, truss it in this manner: bring the two hind legs up to its sides, pull the fore legs back, put the skewer first into the hind leg, then into the fore leg, and thrust it through the body, put the fore leg on, and then the hind leg, and a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus: take a

quarter of a pound of beef suet, as much crumb of bread, some parsley, sweet herbs of all sorts, such as basil, marjoram, winter-savory, and a little thyme chopped very fine, a little nutmeg grated, some lemon-peel cut fine, pepper and salt, chop the liver fine, and put in with an egg, mix it up, and put into the belly, and sew or skewer it up; then spit it and lay it to the fire, which must be a good quick one. Put three half pints of good milk, and a little suet in a dripping-pan, baste the hare with it till reduced to half a gill, then dust and baste it well with butter; if it be a large one, it will take an hour and a half roasting, and require a little more milk.

If you have not any gravy, what the hare has been basted with will be a very good substitute, thickened with flour and butter.

To roast a Saddle of Mutton.

Let the skin be raised, and then skewered on again; this will prevent it from scorching, and make it eat mellow; a quarter of an hour before you take it up, take off the skin, dust on some flour, baste it with butter, and sprinkle on a little salt.

To roast Pork.

Pork must be well done, or it is apt to surfeit. Roast a leg of pork thus: score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt: or cut a hole under the twist, and put the stuffing there, and skewer it up. Roast it crisp, because most people like the rind crisp, which they call crackling. Make some good apple-sauce, and send it up in a boat; then

have a little drawn gravy to put in the dish. This they call a mock goose.

To roast a Spring or Forehand of Pork.

If very young, roasted like a pig, it eats very well; or take the spring, cut off the shank or knuekle, sprinkle sage and onion over it, roll it round, tie it with a string, and roast it two hours, otherwise it is better boiled.

To roast Sparerib.

The sparerib should be basted with a little bit of butter, a very little dust of flour, and some sage shred small: we never make any sauce to it but apple-sauee. The best way to dress pork griskins is to roast them; baste them with a little butter and sage, and a little pepper and salt. Few eat anything with these but mustard.

To roast Veal.

Paper the udder of the fillet to preserve the fat, and the back of the loin to prevent it from seorehing; lay the meat at some distance from the fire, that it may soak; baste it well with butter, then dust on a little flour. When it has soaked some time, draw it near the fire; and a little before you take it up, baste it again. Most people choose to stuff a fillet. The breast must be roasted with the eaul on, and the sweetbread skewered on the back side. When it is nearly enough, take off the eaul, and baste it with butter.

To roast Lamb.

If a large fore-quarter, it will take an hour and a half; if a small one, an hour. The outside must be papered and basted with good butter,

and the fire must be very quick. If a leg, about three quarters of an hour; a neck, a breast, or a shoulder, three quarters of an hour; if very small, half an hour will do.

To roast a Beef Heart.

Wash it carefully; stuff it as a hare; and serve with rich gravy, and currant-jelly sauce. It is sometimes half boiled before roasting it.

Hash with the same, and port wine.

To roast a Pike.

Seale and wash it very clean, then make a stuffing in the following manner: the crumbs of a penny loaf, a quarter of a pound of butter or suet, an anchovy, a handful of parsley, a little lemon-peel, and a few sweet herbs chopped fine; the liver or roe of the fish bruised, a little nutmeg, pepper and salt, the yolks of two eggs; mix all together, and put it in the belly of the fish; sew it up, and then make it in the form of an S; rub the yolk of an egg over, and strew some crumbs of bread on it; put some butter here and there on it, and put it on an iron plate and bake it, or roast it before the fire in a tin-oven: for sauce, good anchovies and butter, or parsley and butter. Garnish with horseradish and barberries, or you may boil it without the stuffing.

To roast Ruffs and Rees.

Draw them and truss them cross legged, as you do snipes, and spit them the same way; lay them upon a butter toast, pour good gravy into the dish, and serve them up quick.

To roast a Leg of Pork to eat like Turkey.

Take a small, well-fed leg of pork, boil it till nearly done, take it up, seore the skin, stuff it with foree-meat, and roast it; serve it up with gravy and bread sauee. It will take about two-thirds of the time to roast it as it would have done had it not been boiled. This is a very mild way of eooking a leg of pork, agrees with most people better than when done in the usual way, and is an agreeable change.

To roast Culf's Liver.

Cut a long hole in it, and stuff it with erumbs of bread, ehopped anchovy, herbs, a good deal of fat baeon, onion, salt, pepper, and an egg; sew the liver up; then lard it, or wrap it up in a veal caul and roast it.

Serve with good brown gravy, and currant-jelly.

To roast Cheese.

Grate three ounces of good cheese, mix it with the yolks of two eggs, four ounces of grated bread, and three ounces of butter; beat the whole in a mortar, with a dessert spoonful of mustard, some salt and pepper. Toast some bread, cut it into proper pieces, lay the paste as above thick upon them, put them into a Dutch oven, eovered with a dish, till hot through; remove the dish, and let the cheese just brown. Serve as hot as possible.

To roast Fowls.

Fine large fowls may be cooked exactly like a turkey; they will be much better if kept a few

days, or even more than a week, when the weather will allow. Small ones should be roasted plainly, having gravy in the dish, and parsley and butter, or egg sauce in a boat.

To roast Larks and other small birds.

Having drawn and skewered them, tie the skewer to the spit. Baste them gently with butter, and strew bread crumbs upon them till half done; brown them, and serve with fried crumbs round.

To roast Guinea and Pea Fowl.

These must be roasted in the same manner as partridges and pheasants.

To roast Plovers.

Green plovers should be roasted in the same way as woodcocks, without drawing; and serve on a toast. Grey plovers may be either roasted, or stewed with gravy, herbs and spice.

To roast Ortolans.

Roast them the same as woodcocks. Or you may lard them with bacon; but this spoils the flavour of the ortolan. Cover them with crumbs of bread.

To bake a Ham.

Steep it in water a day or two, then cover it with a paste made as for venison; bake it gently till well done, then take off the paste and skin, and grate a crust of bread over it; it need not be put before the fire. This is considered a finer way than boiling, particularly when it is not intended to be cut hot.

To roast Tongues and Udders.

Parboil the tongue before you put it down to roast; stiek eight or ten eloves about it, baste it with butter, and serve it up with gravy and sweet sauee.

An udder may be roasted in the same manner. You may also lard the tongue nieely, but take care that the fire does not burn the larding.

To roast a Chine of Pork.

Make a stuffing of the fat leaf of pork, parsley, thyme, sage, eggs, and crumbs of bread: season it with pepper, salt, shalots, and nutmeg, and stuff it thick; then roast it gently, and when it is about a quarter roasted, eut the skin in slips. Serve it with potatoes and apple sauce.

To roast a Calf's Head.

When well eleaned, take out the bones, and dry it with a cloth. Make a seasoning of beaten mace, pepper, salt, nutmegs and cloves, some baeon ent very small, and some grated bread. Strew this over the head, roll it up, skewer it, and tie it with tape. While roasting, baste it with butter, and when done, pour rich veal gravy over it, and serve with mushroom sauce.

To roast a Porker's Head.

Take a fine young head, clean it well, and put bread and sage as for a pig; sew it up tight, and put it on a string or hanging jack; roast it as a pig, and serve in the same manner.

*To roast the inside of a Loin of Beef to eat
like Hare.*

Take the inside of a large sirloin, soak it forty-eight hours in a glass of port wine and a glass of vinegar, mixed; have ready a very fine stuffing, and bind it up tight. Roast it on a hanging spit; and baste it with a glass of port wine, the same quantity of vinegar, and a tea-spoonful of pounded allspice. Larding it improves the look and flavour; serve with a rich gravy in the dish; currant-jelly and melted butter in tureens.

BOILING.

Observations on Boiling.

WHEN you boil any kind of meat, particularly veal, it requires a great deal of care and neatness; be sure the copper be very clean and well tinned, fill it as full of soft water as is necessary, dust the veal well with fine flour, put it into the copper, and set it over a large fire; some choose to put in milk to make it white, but I think it is better without it; if the water happens to be the least hard, it curdles the milk, and gives the veal a brown yellow cast, and often hangs in lumps about the veal; so will oatmeal; but by dusting the veal, and putting it into the water when cold it prevents the fulness of the water from hanging upon it; when the seum begins to rise, take it clear off, put on the cover, let it boil in plenty of water as slow as possible, it will make the veal, rise and plump; a cook cannot be guilty of a

greater error than to let any sort of meat boil fast, it hardens the outside before the inside is warm, and discolours it, especially veal; for instance, a leg of veal, of twelve pounds weight, will require three hours and a half boiling, the slower it boils, the whiter and plumper it will be; when you boil mutton or beef, dredge them well with flour before you put them into the kettle of cold water, keep it covered, and take off the scum: mutton or beef do not require so much boiling, nor is it so great a fault if they are a little short; but veal, pork, or lamb, are not so wholesome if they are not boiled enough: a leg of pork will require half an hour more boiling than a leg of veal of the same weight; when you boil beef or mutton you may allow an hour for every four pounds weight; it is the best way to put in the meat when the water is cold, it gets warm to the heart before the outside grows hard.

To boil a Calf's Head.

Take a calf's head when fresh killed, split and clean it well, take care of the brains, wash it in soft water just aired, then put it into cold soft water, let it stand three or four hours, or all night if you have time, wrap it in a cloth and boil it in cold soft water, if a large head it will take nearly two hours; tie the brains in a cloth with a few sage leaves and a little parsley, an hour will boil them; take them out and chop the sage and parsley well, and the brains a little. put them into a saucepan, with a little good melted butter, and a little salt, make them hot, then take up half the head, score it and do it over with yolk of egg, season it with a little pepper and salt, strew over

a few stale bread crumbs mixed with a little chopped parsley, set it before the fire till brown, baste it, but do not let it burn, then dish it up, lay the boiled, and broiled both on a dish, and garnish with greens; skin the tongue and split it, lay the brains on a dish, and the tongue upon them: it is common to send up greens and bacon with it.

An Economical way to dress a Tongue to eat cold.

Steep a dried tongue all night in cold water, boil it slowly at least five hours; when skinned put it while hot into a round tin, six inches in diameter and four inches high, with a loose bottom, put a tin the proper size at the top, and place a light weight on it, when cold take it out; this makes a pretty dish for a supper, with jelly over it, paper or a napkin may be put round it; cooked in this way, the root of the tongue will cut up with the best part, so that all may be eaten.

To boil a Tongue.

A tongue, if salt, must be soaked in soft water all night, and boiled three hours; if fresh out of the pickle, two hours and a half, and put into the water when it boils: when you take it out, pull it, trim it, and garnish with greens and carrots.

Godiveau.

Take veal that has been dressed, with some fat, pound it in a mortar with two or three shalots, parsley, pepper and salt, a little cream, and a little butter; mince all together with four eggs, boil it three quarters of an hour in a tin shape, when dished pour a good white sauce over it.

To boil a Ham.

When you boil a ham, put it into the copper when the water is pretty warm, for cold water draws the colour out; when it boils, be careful it boils very slowly. A ham of twenty pounds will take four hours and a half; larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking, but an old ham must be soaked sixteen hours in a tub of soft water.

Boiled Leg of Lamb, and the Loin fried round it.

Let the leg be boiled very white. An hour will do it. Cut the loin into steaks, dip them into a few crumbs of bread and egg, fry them nice and brown, put the leg in the middle, and lay the loin round it.

To boil a Round of Beef.

Take a round of beef, salt it well with common salt, let it lay ten days, turning it over and rubbing it with the brine every other day; then wash it in soft water, tie it up as round as you can, and put it into cold soft water; boil it very gently; if it weighs thirty pounds it will take five hours. If you stuff it, do it thus: take half a pound of beef suet, some green beet, parsley, pot-marjoram, thyme, and leeks; chop all these very fine, put to them a handful of stale bread crumbs, pepper and salt, mix them well together, make holes in the beef and put it in, tie it up in a cloth.

To boil a Brisket of Beef.

Take a thick piece of the brisket, salt it well with common salt, rub it with the brine every

other day and turn it over; let it lay a fortnight or three weeks; if you think it will be too salt, steep it all night in cold water; set it on to boil in cold water, keep it close covered, and stew it gently four hours, but if it be very thick, it will take more; mind to skim the pot well when it begins to boil, which must be carefully observed in all kinds of boiled meats; if you take out the bones and roll it like collared meat, it will look much handsomer, particularly to eat cold.

To boil a Leg of Pork.

Take a leg of pork that has been salted a fortnight or three weeks, about eight pounds' weight, put it into cold soft water, and boil it three hours and a quarter, then take off the skin. All salt meats require gently boiling. It is common to send up pease-pudding with boiled pork.

To boil a Leg or Shoulder of Mutton.

Keep them some days, but not so long as for roasting, it will spoil the colour, boil them very gently, and serve them with either caper or onion sauce and vegetables.

To boil a Neck of Mutton.

Saw down the chine bone, strip the ribs half way down, and chop off the ends of the bones about four inches; when boiled, take off the skin, serve with caper or onion sauce and vegetables.

To boil a Lamb's Head.

Wash it clean, take the black from the eyes, and the gall from the liver. Lay it in warm water; boil the heart, lights, and part of the liver.

Chop them, and put to them some gravy, catsup, a little pepper, salt, lemon-juice, and a spoonful of cream: thicken with flour and butter, and boil it. Boil the head white, lay it in a dish, and the mince-meat round it. Place the other part of the liver fried with small bits of bacon on the mince-meat, and the brains fried in little cakes round the rim, with crisped parsley put between. Garnish with lemon.

To boil a Leg of Lamb.

Dust it with flour, boil it in a cloth very slowly, and serve with gooseberry sauce.

To boil a Knuckle of Veal.

Stuff it with the turkey stuffing, flour it, tie it in a cloth, let it boil gently till very well done; then put it on the dish and pour white sauce over it; garnish with lemon, or parsley and butter.

Onion sauce is sometimes used, but in that case it ought not to be stuffed.

To boil a Turkey.

Take a turkey, cut off the legs and head, truss it as you would a fowl for boiling; lay it in milk and water an hour or two, drain it well, put some force-meat into the craw, made of beef suet shred fine, stale bread crumbs an equal quantity, a bit of lean veal the size of an egg, beat it in a marble mortar, pick the skins out, put to it an anchovy chopped, a little beaten mace, a little nutmeg, cayenne, salt, lemon-peel shred fine, and a little lemon-juice, mix these all together with an egg; sew up the craw, dredge it a little. pin it up in a clean cloth, boil it in soft water; put the turkey

in when it boils, and boil it gently; if it is a large one it will take an hour and a half, if a middling sized one, an hour; dish it up, and garnish with lemon: you may serve it up with oyster sauce, celery, or white sauce: you may dress a full grown fowl in the same manner.

A fillet, or a breast of veal may be dressed the same way.

To boil Fowls or Chickens.

Pull and pick them clean whilst warm, let them hang one night, or longer, cut off the heads and legs, then truss them; if they be fat do not break the breast-bone; lay them in milk and water for some time, dredge them, and put them into boiling water; if they are fine fowls they will take nearly an hour to boil them; if chickens, twenty minutes or half an hour; dish them up, and pour the sauce over them, garnish with sliced lemon and chopped parsley. It is usual to have white sauce to fowls, and parsley and butter to chickens.

To boil Ducks with Onion Sauce.

Scald and draw the ducks, put them in warm water for a few minutes, then take them out, put them in an earthen pot, pour over them a pint of boiling milk, let them lie in it two or three hours; when you take them out, dredge them well with flour, put them in a copper of cold water, put on the cover, let them boil slowly twenty minutes, then take them out, and smother them with onion sauce.

To boil Pigeons.

Scald the pigeons, draw them, take the craw

clean out, wash them in several waters, cut off the pinions, turn the legs under the wings, dredge them and put them in cold soft water, boil them very slowly a quarter of an hour, dish them up, pour over them good melted butter, lay round them a little brocoli in bunches, and send parsley and butter, or onion sauce in a boat.

To boil Rabbits.

When you have eased the rabbits, skewer them with their heads straight up, the fore legs brought down, and their hind legs straight; boil them three quarters of an hour at least, then smother them with onion sauce, pull out the jaw-bones, stick them in their eyes, put a sprig of myrtle or barberries in their mouths, and serve them up.

To boil a Cod's Head and Shoulders.

Wash the head very clean, rub over it a little salt, then lay it on the fish-plate: put it into cold water with a good handful of salt; when it has boiled ten minutes it will be enough; if a very large one, a little longer: take it up very carefully, and strip the skin nicely off, set it before a brisk fire, dredge it over with flour, and baste it well with butter; when the froth begins to rise, throw over it some very fine white bread crumbs; it must be basted all the time to make it froth well; when it is a fine white brown, dish it up, and garnish with a lemon cut in slices, seraped horseradish, barberries, a few small fish fried and laid round it, or fresh oysters; cut the roe and liver in slices, and lay over it a little of the lobster out of the sauce in lumps. and then

serve it up. It is not very usual to do it before the fire in this way, but it is very good done so, and looks very nice.

To boil Codlings like salt fish.

Take codlings, gut and dry them well with a cloth, fill their eyes full of salt, throw a little on the back-bone, and let them lie all night, then hang them up by the tail a day or two; as you have occasion for them, boil them in spring-water, and drain them well, dish them up, and pour egg-sauce on them, and send them to the table.

To boil Cod's Sounds.

Steep the sounds as you do the salt cod, and boil them in a large quantity of milk and water; when they are very tender and white, take them up and drain the water out, then pour the egg-sauce boiling hot over them, and serve them up.

To boil Salmon.

Scale the salmon, take out the blood, wash it well and lay it on a fish-plate, put some water in a fish-pan, with a little salt: when it is warm put in the fish: when you take it out of the fish-pan, set it over the water to drain; cover it well with a clean cloth dipped in hot water, fry some small fish, or a few slices of salmon, and lay round it. Garnish with scraped horseradish and fennel.

To boil a Turbot.

Wash the turbot clean, (if you let it lie in the water it will make it soft,) lay it on a fish-plate, with the white side up, lay a cloth over it, and pin it tight under the plate, which will keep

it from breaking, boil it gently in hard water, with a good deal of salt and vinegar, and scum it well, or it will discolour the skin; put it in when the water is warm; when it is enough take it up and drain it, take the cloth carefully off, and slip it on the dish, lay over it fried oysters, or oyster patties; send in lobster or gravy sauce in sauce-boats. Garnish it with crisp parsley and pickles.

To boil Mackerel.

Gut the mackerel and dry them carefully with a clean cloth, and lay them straight on a fish-plate, (for turning them round often breaks them,) put them into the fish-pan, and boil them gently fifteen minutes, put a little salt in the water when it boils; then take them up and drain them well.

To boil Eels.

Skin, gut, and take the blood out of the eels, cut off their heads, dry them. and turn them round on the fish-plate, boil them in salt and water, and make parsley sauce for them.

To boil a Sturgeon.

Clean the sturgeon, and prepare as much liquor as will just boil it; to two quarts of water, a pint of vinegar, a stick of horseradish, two or three bits of lemon-peel, some whole pepper, a bay leaf, and a small handful of salt; boil the fish in this, and serve it with the following sauce: melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or craw-fish, a little catsup, and a little lemon-juice; give it a boil, drain the fish well, and lay it in the dish. Gar-

nish with fried oysters, sliced lemon, and seraped horseradish; pour the sauce into boats or basins. So you may fry it, ragoos it, or bake it.

To boil Herrings.

Clean, wash, dry them with a cloth, and rub them over with a little salt and vinegar; skewer their tails in their mouths, and lay them on a fish-plate; when the water boils put them in; ten or twelve minutes will do them; then take them up, let them drain properly, and turn their heads into the middle of the dish. Serve with melted butter and parsley, and garnish with horseradish.

To boil Perch and Tench.

Put them into cold water, boil them carefully, and serve with melted butter and soy. Perch are a most delicate fish. They may be either fried or stewed; but in stewing they do not preserve so good a flavour.

To boil Carp.

Save all the blood in killing the carp, and have ready some rich beef gravy, seasoned with pepper, salt, mace, and onions. Before you put in the fish, strain it off, and boil the carp before you put it to the gravy. Set it on a slow fire a quarter of an hour, and thicken with a large piece of butter rolled in flour; or you may make the sauce thus: take the liver of the carp clean from the inside, with three anchovies, a little parsley, thyme, and an onion. Chop these small together, and take half a pint of white wine, four spoonfuls of vinegar, and the blood of the carp. When all these are stewed gently together, put

it to the carp, which must first be boiled in water, with some salt, and a pint of wine ; but take care not to do it too much after adding the carp to the sauce.

To boil Mulletts.

These must be boiled in salt and water. When done, pour away part of the water, and add to what remains, a pint of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet herbs ; some nutmeg, beaten mace, and the juice of a lemon. Boil them well together, with two or three anchovies. Then put in the fish, and when they have simmered some time, put them into a dish, and strain the sauce over them. You may add shrimp or oyster sauce ; they are very good baked with force-meat inside.

To boil a Pike.

Wash, clean, and gill it ; make a force-meat of chopped oysters, crumbs of bread, a little chopped lemon-peel, a piece of butter, the yolks of two eggs, and some sweet herbs ; season it with salt, pepper, and nutmeg ; put them into the belly of the fish, sew it up, and skewer it round. Boil it in hard water with some salt, and a gill of vinegar. When the water boils, put in the fish, which, if of a middling size, will be done in half an hour. Serve with oyster sauce, or parsley and butter, in a tureen ; or the same stuffing will do as for roasting.

To boil Partridges.

Put them into a good deal of water, let them boil quick ; fifteen minutes will be sufficient

For sauce, take a quarter of a pint of cream and a piece of fresh butter as large as a walnut, stir it one way until it is melted, and pour it into the dish.

To boil a Pheasant.

Take a fine pheasant, boil it in a good deal of water, keep the water boiling; half an hour will do it if a small one, and three quarters of an hour if a large one. Let the sauce be celery stewed and thickened with cream, and a small piece of butter rolled in flour; take up the pheasant and pour the sauce all over it. Garnish with lemon. Observe to stew the celery so that the liquor may not be all wasted away before you put the cream in: if it wants salt, put in some to your palate.

To boil Rice to eat with Curry.

Wash and strain the rice, put in a little salt, boil it about twenty minutes in a large quantity of water; when sufficiently swelled, drain it, and pour the rice on the shallow end of a sieve; set it before a fire, and let it stay till it separates and dries. The perfection of rice prepared for curry is, that each grain should be separate.

To boil a Cabbage.

Cut off the outside leaves, and quarter it, pick it well and wash it clean, boil it in a large quantity of water, with plenty of salt in it; when it is tender, and of a light green, lay it on a sieve to drain, but do not squeeze it, if you do it will take off the flavour; have ready some very rich melted butter, or chop it with cold butter.—Greens may be boiled the same way.

To boil Cauliflower.

Wash and clean the cauliflower, boil it in plenty of milk and water (but no salt) until it is tender; when you dish it up, lay greens under it, pour over it good melted butter, and send it up hot.

To boil Artichokes.

If they are young ones, leave about an inch of the stalks, put them in strong salt and water for an hour or two, then put them in a pan of cold water, set them over the fire, but do not cover them, it will take off their colour; when you dish them up, put rich melted butter in small cups or pots, as for rabbits; put them in the dish with the artichokes, and send them up.

To boil Asparagus.

Serape the asparagus, tie them in small bunches, boil them in a large pan of water with salt in it: before you dish them up toast some slices of white bread, and dip them in the boiling water; lay the asparagus on the toasts, pour on them very rich melted butter, and serve them up hot.

To boil French Beans.

Cut off the ends of the beans, then cut them slant ways, put them in strong salt and water as you do them, let them stand an hour, boil them in a large quantity of water, and put a handful of salt in it, they will be a fine green: when you dish them up, pour melted butter on them.

To boil Windsor Beans.

Boil them in a good quantity of salt and water,

boil and chop some parsley, put it in good melted butter ; serve them up with bacon in the middle, if you choose it.

To boil Parsnips.

Wash the parsnips well, boil them till they are soft, then take off the skin, beat them in a bowl with a little salt, put to them a little cream, and a lump of butter, put them in a tossing-pan, and let them boil till they are like a light custard pudding, then put them on a plate, and send them to the table.

To boil Spinage.

There is no vegetable that requires more care in the washing than spinage : you must carefully pick it leaf by leaf, take off all the stalks, and wash it in three or four waters ; then put it into a cullender to drain. It does not require much water to dress it : half a pint, in a saucepan that holds two quarts, will dress as much spinage as is generally wanted for a small family. When the water boils, put in the spinage, with a small handful of salt, pressing it down with a spoon as you put it in the saucepan ; let it boil quick, and, as soon as tender, put it into a sieve, or cullender, and press out all the water. When you send it to table, raise it up with a fork, that it may lie hollow in the dish.

To mash Potatoes.

Boil the potatoes well, it is very disagreeable to find lumps when you eat them ; rub them in a wooden bowl, with a wooden mallet or spoon, put a little butter and milk, with salt to the taste, some put cream instead of butter ; when thoroughly

mashed, make them up in rolls either round or long, brush them over with the yolk of an egg, and put them into the oven to brown, and be made hot, as the mashing makes them nearly cold; mashed potatoes browned a light colour, make a pretty edge for any made dishes, the wall to be three or four inches high.

To dress Vegetable Marrow.

Pare it very thinly, cut it in slices, and nearly boil it in milk and water with some onion. Take away the milk it is boiled in, with the exception of a tea-cup-full, add to that a small quantity of cayenne, and a little salt, with a tea-cup-full of cream, and a little flour and butter well mixed with it, and gently boiled for about ten minutes.

A little mushroom catsup greatly improves the flavour.

To do it brown you must make a good gravy, and do exactly the same as the above receipt, leaving out the cream.

FRYING.

To fry Beef Steaks.

TAKE rump steaks: fry them in a little butter very quick and brown; take them out and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy. if no gravy, half a pint of hot water, and put it into the pan, and a little butter rolled in flour, a little pepper and salt, and two or three shalots chop-

ped fine; boil them up in the pan for two minutes, then put it over the steaks, and send them to table.

If wanted very rich, a little port wine may be put into the gravy.

To fry Tripe.

Cut the tripe into pieces about three inches long, dip them into the yolk of an egg, and a few crumbs of bread, fry them a fine brown, then take them out of the pan, and lay them in a dish to drain—have ready a warm dish to put them in, and send them to table with butter and mustard in a cup.

To fry Sausages.

Cut them into single links, and fry them in fresh butter; then take a slice of bread and fry it a good brown in the butter you fried the sausages in, and lay it in the bottom of the dish: put the sausages on the toast in four parts.

To fry Cutlets à-là-Maintenon.

Cut a neck of mutton into chops, with a bone in every chop, half fry them, then strew them with bread crumbs, herbs, pepper, salt, and nutmeg; fold them while hot in buttered papers, and finish them on a gridiron. Send them to table in the papers, with poivrade sauce in a boat.

This makes a pretty corner dish.

To fry Veal Cutlets.

Beat them very well with a rolling-pin, this is very important, they are generally so very hard. Dip them in the yolk of an egg, and then in crumbs of bread, with a few sweet herbs, and

shred lemon-peel in it ; grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in : in the mean time, make a little gravy of the bone of the veal ; when the meat is fried, take it out with a fork and lay it on a dish before the fire, shake a little flour into the pan, and stir it round ; then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

To fry Liver and Bacon.

Cut the liver in slices, and fry it first brown and nice, and then the bacon : lay the liver in the dish, and the bacon upon it. Serve it up with gravy and butter.

To fry Mutton Collops.

Take a loin of mutton that has been well hung ; and cut from the part next the leg, some collops very thin. Take out the sinews. Season the collops with salt, pepper, and mace ; and strew over them shred parsley, thyme, and two or three shalots : fry them in butter till half done ; add half a pint of gravy, a little juice of lemon, and a piece of butter rubbed in flour, and simmer the whole very gently five minutes. They should be served immediately, or they will be hard.

To fry Lamb.

Cut the lamb into chops, rub it over on both sides with the yolk of an egg, and sprinkle some bread crumbs, a little parsley, thyme, marjoram, winter-savory, chopped very fine, and a little lemon-peel chopped small ; fry it in butter of a

nice light brown, send it up in a dish by itself. Garnish with a good deal of fried parsley.

To fry Carp or Tench.

First scale and gut them, wash them clean, lay them in a cloth to dry, then flour them and fry them a fine light brown; fry some toast cut three-corner-ways, and the roes; when the fish is done, lay them on a coarse cloth to drain: let the sauce be butter and anchovy, with the juice of lemon. Lay the carp in the dish, the roes on each side, and garnish with the fried toast and lemon.

To fry Smelts.

Let the smelts be fresh caught, wipe them very dry with a cloth, they must not be washed, beat up yolks of eggs and rub over them, strew crumbs of bread on: have some clear dripping boiling in a frying-pan, and fry them quick of a fine gold colour; put them on a plate to drain, and then lay them in the dish. Garnish with fried parsley, with plain butter in a cup.

To fry Soles.

Dip them in egg, and cover them with fine crumbs of bread; set on a frying-pan that is just large enough, and put into it a good quantity of fresh lard or dripping, boil it, and immediately put the fish into it; do them a fine brown.

Soles that have been fried eat good cold with oil, vinegar, salt and mustard.

To fry Artichoke-bottoms.

Lay them in water, then have ready some butter, hot in a pan, flour the bottoms, and fry them;

lay them on a dish and pour melted butter over them.

To fry Eels.

If small, they should be curled round; if large, cut into pieces of about three inches long, and fried; being first dipped into egg and crumbs of bread.

Lamb's Fry.

Flour and fry it a beautiful colour, serve it up with a good deal of dried or fried parsley over it, with some good gravy in the dish. They must not be washed.

To fry Skate.

It should be dipped in batter, or done with bread crumbs; if dipped in batter, it requires more lard or butter to fry it.

To fry Potatoes.

Cut them in thin slices, and fry them in butter till they are a nice brown. Lay them in a dish, and pour melted butter over them for sauce.

Potatoes likewise are fried by the French in a batter, and served up with powdered sugar thrown over them. All batters should be fried in sweet oil or hog's lard.

To fry Tongue.

When boiled till tender, cut it into slices and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg, with a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling-hot in the frying-pan, and then put in the slices. When done, serve with

melted butter, sugar, and white wine, made into a sauce.

To fry Neat's Feet.

Cut the feet in two, take out all the bones, and put the meat into the frying-pan with some butter. When it has fried a few minutes, put in some mint and parsley shred fine, a little salt, and some beaten butter. Add the yolks of two eggs beaten fine, half a pint of gravy, the juice of a lemon, or of an orange, and a little nutmeg. When done, put it into the dish, and pour the sauce over it.

To fry Venison.

Cut the meat into slices, and make a gravy with the bones. Fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into the pan, and stir it till thick and brown. Put in half a pound of powdered sugar, with the gravy made from the bones, and some red wine : have it the thickness of cream ; squeeze in a lemon, warm the venison in it, put it on a dish, and pour the sauce over.

To fry Sweetbreads.

Cut them into long slices, beat up the yolk of an egg and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread ; strew this over, and fry them in butter. Garnish with crisped parsley, and small thin slices of toasted bacon.

To fry Beef Steaks, and Oyster Sauce.

Strain off the liquor from the oysters, and throw them into cold water, while you simmer the

liquor with a bit of mace and lemon-peel; then put the oysters in, stew them a few minutes, and a little cream and some butter rubbed in a bit of flour: let them boil up once; and have rump steaks, well seasoned and broiled, ready for throwing the oyster sauce over, the moment you are to serve.

To fry Charadoons.

Cut them about six inches long, and string them; when boiled tender, take them out, have some butter melted in the stewpan, flour, fry brown, and send them in a dish, with melted butter; or tie them in bundles and boil them like asparagus, and serve them in the same manner; or cut them into dice, and boil them like peas; toss them in butter, and send them up hot.

To fry Celery.

Boil the celery as for a ragoo, then cut it and dip it in batter; fry it a light brown in hog's lard; put it on a plate, and pour melted butter upon it.

To fry Ox Piths.

Skin and half boil them, roll them round or cut them into pieces three or four inches long, fry them in a delicate batter, and serve with white sauce; they make a nice cornish dish.

BROILING.

To broil Beef Steaks.

FIRST have a very clear brisk fire; let the grid-iron be very clean; then take fine rump steaks about an inch thick; beat them well with a rolling-pin; put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and cut it small; put it into the dish. Keep turning the steaks quick till they are done, for that keeps the gravy in them. When the steaks are enough, take them carefully off into the dish, that none of the gravy be lost; then have ready a hot dish and cover, and carry them hot to table with the cover on. You may send a shalot on a plate, chopped small.

To broil Mutton Chops.

Cut the chops an inch thick; when the grid-iron is hot rub it with fresh suet, lay on the chops, keep turning them as quick as possible; if you do not take great care, the fat that drops from the meat will smoke them; when they are enough, put them into a hot dish, rub them well with butter, slice a shalot very thin into a spoonful of water, pour it on them with a spoonful of mushroom catsup and salt, serve them up hot, and in small quantities fresh every time. For invalids they should be done quite plain.

To broil Pork Steaks.

Observe the same as for mutton steaks, only pork requires more broiling; when they are

enough put in a little good gravy ; a little sage rubbed very fine and strewed over them, gives them a fine flavour.

To broil Chickens or Pigeons.

Slit them down the back and season them with pepper and salt ; lay them over a very clear fire, and at a great distance. Let the inside lie next to the fire till it is above half done ; then turn them, and take great care that the fleshy sides do not burn, and let them be a fine brown.

Make what sauce you choose. Garnish with parsley.

To broil Mackerel.

Season them with pepper and salt, some parsley and fennel chopped very fine, and flour them ; broil them of a fine light brown, put them on a dish and strainer. Garnish with parsley : let the sauce be fennel and butter in a boat.

They may be either split down the back, or done whole.

To broil Salmon.

Cut fresh salmon into thick pieces, flour them, and broil them, lay them on a dish, and have plain melted butter in a cup, or anchovy and butter.

To broil Eels.

Take a large eel, skin it and make it clean ; open the belly, cut it into four pieces ; take the tail end and strip off the flesh, beat it in a mortar. season it with a little beaten mace. a little grated nutmeg, pepper and salt, a little parsley and thyme, a little lemon-peel, an equal quantity of crumbs of bread, roll it in a small piece of butter ;

then mix it again with yolk of an egg, roll it up again, and fill the three pieces of belly with it; cut the skin of the eel, wrap the pieces in, and sew up the skin; broil them well: have butter and an anchovy for sauee, with the juice of a lemon. Or you may turn them round, and run a skewer through them, and broil them whole.

To broil Haddocks when they are in high season.

Scale them, gut and wash them clean; do not rip open their bellies, but take the guts out with the gills; dry them with a clean cloth very well; if there be any roe or liver take it out, but put it in again; flour them well, and have a clear good fire; let the gridiron be hot and clean, lay them on, turn them quick two or three times for fear of sticking; then let one side be enough before you turn them: when done, lay them in a dish, and have plain butter in a eup, or anchovy and butter.

They eat well salted a day or two before they are dressed, and hung up to dry, or boiled with egg-sauce. Or you may make a stuffing the same as for the pike, and broil or bake them.

STEWING.

To stew Eels.

SKIN and clean the eels, either cut them in pieces or roll them, stew them in just as much water as will cover them, put in an onion stuck with cloves, a bundle of sweet herbs, whole pepper, a blade of

mace, and a little salt; cover close, and when it begins to simmer put in red wine. to the taste, and let them stew till tender, then strain them; add a piece of butter as large as a walnut, rolled in flour; give it a quick boil. Garnish with lemon and horse-radish. They are better fried till they are a fine brown, before being stewed.

To stew a Fillet of Veal.

Take a fillet of a cow-calf, stuff it well under the udder, at the bone, and quite through to the shank, put it in the oven, with a pint of water under it, till it is a fine brown, then put it in a stew-pan with three pints of gravy, stew it tender, put in a few morels, truffles, a tea-spoonful of lemon-pickle, a large one of browning. and one of catsup, and a little cayenne pepper, thicken with a lump of butter rolled in flour, dish up the veal, strain the gravy over it, lay round force-meat balls; garnish with pickles and lemon.

To stew a Knuckle of Veal.

Boil it till there is just enough for sauce, add one spoonful of catsup, one of red wine. and one of walnut pickle, some truffles and morels. or some dried mushrooms cut small, thicken with flour and butter; boil all together. Take up the knuckle, lay it in a dish, pour the sauce over it, and send it up.

Another way.

Fry the knuckle with sliced onion and butter to a good brown; and have ready peas, lettuce. onion, and a cucumber or two. stewed in a small quantity of water an hour; then add these to the

veal ; and stew it till the meat is tender enough to eat, but not overdone, thicken with flour and butter. Throw in pepper, salt, and a bit of shred mint, and serve all together.

To stew Beef Steaks.

Take some beef steaks, broil them till they are half done ; while the steaks are doing, have ready in a stew-pan some red wine, a spoonful or two of gravy, season it with salt, pepper, some shalots, and a little eatsup ; then take the steaks and put in the sauce ; cover it close, and let it simmer on a slow fire half an hour ; thicken with flour and butter. Oysters are very good with this for a change.

To make Stew of a Shank of Beef.

Take a shank of beef seven or eight pounds weight, break the bone well, put it into a kettle well tinned, put to it six quarts of soft water, season it with pepper and salt, skim it when it boils ; stew it five or six hours, let it stand all night, then take off the fat, and put in celery, carrots, turnips, cayenne, and salt ; stew it two hours more, then send it up, thicken with flour and butter.

To stew a Rump of Beef.

Boil it till it is a little more than half enough, take it up, and peel off the skin ; then take salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory, sweet marjoram, all chopped fine and mixed, and stuff them in large holes in the fat and lean, and the rest spread over it, with the yolks of two eggs ;

save the gravy that runs out of it, a little port wine will improve it, and put the meat in a deep pan, pour the liquor in, cover it close. and let it bake two hours, then put it into a dish, strain the liquor through a sieve, and skim off the fat very clean, then pour it over the meat, and send it to table.

Round of Beef.

Four ounces saltpetre, four ounces brown sugar, let it lie two days, rub it well with common salt, turn it and baste it every day for fourteen or twenty days. Wash it out of the brine, tie it with a tape, put it into a close vessel, cover it with water, put in a few cloves, some nutmeg and a piece of butter, cover it with a coarse paste; six to eight hours will bake it.

To stew a Brisket of Beef.

Put a little butter with the beef into a stew-pan, and put over the beef a few carrots, turnips, onions, celery, and a bundle of sweet herbs; let it stew some time without any water, then put water to it, and let it stew five or six hours until the beef be quite tender. Take the meat out. strain the gravy, and skim all the fat off. and rub the vegetables through a sieve, mix them together. add pepper and salt to the taste, and thicken it with a lump of butter rolled in flour. Have ready carrots, turnips, onions, and a little white cabbage, which have been cut in small pieces, and stewed by themselves. put the whole into a deepish dish.

This will be very good without any other seasoning: but if it be wanted very rich, port wine,

catsup, browning, or anything of that sort may be added.

Stewed Rump Steaks.

Cut the steaks off a rump of beef that has hung some time, about an inch thick; fry them a dark brown, then put them into a stew-pan with a little gravy made very savoury, an onion stuck with cloves and a table spoonful of catsup. Let them stew slowly, when done enough thicken the gravy with flour and butter, some cayenne pepper, and a little mace rubbed into the flour and butter; salt according to your taste.

Hunter's Beef.

Take sixteen pounds of beef, add six ounces of bay salt, six ounces of saltpetre, rub it well into the beef, let it lie in it till morning, then take one ounce of Jamaica pepper, one ounce of black pepper, rub them on the beef, and let it lie three days; then rub on as much common salt as suits, and let them lie together for a fortnight, turning the beef every two days. Then take a pot of sufficient size, place at the bottom half a pound of suet, then the beef, then half a pound of suet, and a pint of water at top; tie the top down with brown paper over it, a paste of rye flour, and another brown paper tied over the whole, put them into a side oven with a slow fire for five hours, when cold, take it out and put it on a dish, and it will be ready for use.

When you take it out of the pickle, wash the salt and pepper well off.

Irish Stew.

Pare and wash half a peck of potatoes, slice

two or three pounds of mutton, and four or six onions, according to their size. Cover the bottom of a saucepan with the potatoes, then add some of the meat and onions, sprinkling a little pepper and salt over them, this do till all the materials are used; pour half a pint of water over the whole, and stew it on a slow fire till it is well done.

Another way.

Take any vegetables, such as cabbage, spinage, lettuce, and peas. Wash them and cut them into small pieces, put them into a saucepan with several onions, pepper and salt, and a few slices of bacon, or any other meat that is at hand, stew the whole till tender. This is an excellent dish.

To stew a Turkey or Fowl.

Lay four clean skewers at the bottom of the pot, put the turkey or fowl upon them, put in a quart of gravy, with a bunch of celery cut small, and two or three blades of mace, let it stew gently till there is just enough for sauce, then add a good piece of butter rolled in flour, two spoonfuls of red wine, two of catsup, and just as much pepper and salt as will season it; lay the fowl or turkey on the dish, pour the sauce over it, and send it to table. If the fowl or turkey is enough before the sauce, take it up, and keep it up till the sauce is boiled enough, then put it in, and let it boil a minute or two, and dish it up.

To stew a Tongue.

Salt a tongue with saltpetre and common salt for a week, turning it every day. Boil it tender enough to peel: when done, stew it in a mode-

rately strong gravy; season with soy, mushroom catsup, cayenne, pounded cloves, and salt if necessary: or it may be done like the brisket of beef.

To stew a Calf's Feet.

Put them into a saucepan, with a pint of soft water and a potatoe; scrape the outside skin clean off, slice it thin, and an onion peeled and cut in thin slices, some beaten pepper and salt, cover it close, and let it stew very gently for about two hours after it boils; be sure to let it simmer as gently as you can; eat it without any other sauce: it is an excellent dish.

To stew a Calf's Head.

Boil a calf's head, cut in two, put half of it into a stew-pan with some gravy, mace, and pepper, let it stew till it is very tender, then add half a tea-cupful of port wine, some catsup, and a little browning: thicken it with flour and butter. When it is nearly done, put in half the brains, being careful not to break them. When it is all done, put the meat on a dish, divide the brains, and put a piece at each end, and pour the sauce over it.

You may, if you please, garnish with force-meat-balls and pickled mushrooms.—This is a pretty, and a very good side or corner dish, and there will be enough left of the head to make a very good hash.

To stew Chickens.

Take two chickens, cut them into quarters, wash them clean, and put them into a saucepan; put to them a quarter of a pint of water, some

mace, pepper, a bundle of sweet herbs, an onion, and a few raspings; cover them close, let them stew half an hour; then take a piece of butter the size of an egg, rolled in flour, put it in, and cover it close for five or six minutes; shake the saucepan about, then take out the sweet herbs; and onion, and put all into a dish. Garnish with sliced lemon.

To stew Ducks with Green Peas.

Half roast the ducks, then put them into a stewpan with a pint of good gravy, a little mint, and three or four sage leaves chopped small, cover them close and stew them half an hour, boil a pint of green peas, as for eating, and put them in after you have thickened the gravy; dish up the ducks, and pour the gravy and peas over them; one duck does for a corner dish.

To stew Pigeons. An excellent Receipt.

Make a pudding of bread, suet, the livers of the pigeons, lemon, thyme, parsley, and sweet-marjoram, moistened with an egg and a piece of butter; put in nutmeg, pepper and salt; stuff the pigeons and tie them up, and fry them in butter till they look brown: then put them into some good gravy with an onion stuck with cloves, stew them till they are tender: when they are so, take them out, and add a little red wine and catsup to the taste: thicken with butter and toss them together.

To stew a Hare.

Cut it into pieces, and put it into a stew-pan with a little mace, some whole pepper, an onion stuck with cloves, a bundle of sweet herbs, and

cover it with water; cover the stew-pan close, let it stew till the hare is tender, but not too much done: then take it up, and with a fork take out the hare and put it into a clean pan, strain the sauce through a coarse sieve, empty all out of the pan, and put in the hare again with the sauce, take a piece of butter as large as a walnut, rolled in flour, and put in likewise a spoonful of catsup and a gill of red wine; stew all together (with a few fresh mushrooms, or pickled ones if you have any) till it is thick and smooth; then dish it up and send it to table.

To jug a Hare.

Cut it into small pieces, lard them here and there with small slips of bacon, season them with cayenne pepper and salt, put them into an earthen jug, with a little mace an onion stuck with cloves and a bundle of sweet herbs; cover the jug or jar you do it in, so close that nothing can get in, then set it in a pot of boiling water, and three hours will do it; turn it out into a dish, and take out the onion and sweet herbs, and send it to table hot. If you do not like it larded, leave the bacon out.

To stew Cucumbers.

Slice an equal quantity of cucumbers and onions, and fry them together in butter. Strain them in a sieve, and put them into a saucepan, with a gill of gravy, two spoonfuls of white wine, and a blade of mace. Stew them five or six minutes, put in a piece of butter rolled in flour, salt and cayenne pepper. Shake them well together till of a good thickness; dish and serve them up.

To dress Green Peas the French way.

Shell and wash them, put a lump of butter into a saucepan, and then put in the peas, cover them close till done, when their fine flavour is wholly preserved.

To stew Peas and Lettuce.

Take a quart of green peas, two large cabbage-lettuces cut small across and washed very clean, put them into a stew-pan with a little gravy, and stew them till tender; put in some butter rolled in flour, and season with pepper and salt; when of a proper thickness dish them up.

N. B.—Some like them thickened with the yolks of four eggs; others like an onion chopped very fine and stewed with them, with two or three rashers of lean ham.

To stew Spinage and Eggs.

Pick and wash the spinage very clean, put it into a saucepan with a little salt, cover it close, and shake the pan often; when it is tender, and whilst it is green, lay it in a sieve to drain; put it into a dish: in the meantime have a stew-pan of water boiling, break as many eggs into cups as you wish to poach, and when the water boils put in the eggs; have an egg-slice ready to take them out; lay them on the spinage, and garnish the dish with orange cut into quarters, and melted butter in a cup.

To stew Mushrooms.

Put mushrooms in salt and water, wipe them with a flannel and put them again in salt and

water, then throw them into a saucepan by themselves and let them boil up as quick as possible, then put in a little cayenne pepper, a little mace (if you like the flavour), let them stew in this a quarter of an hour, then add a tea-cupful of cream, with a little flour and butter the size of a walnut; serve them up as soon as done.

To stew Carp or Tench.

Put them in a stew-pan with a quart of water, some red wine, a meat-spoonful of walnut catsup, and cayenne to the taste, a large onion stuck with cloves, and a stick of horse-radish; cover the pan close to keep in the steam; let them stew gently over a stove fire till the gravy is reduced to just enough to eover the fish in the dish; then take the fish out and put them on the dish you intend for table, set the gravy on the fire and thicken it with flour and a large piece of butter, boil it a little, and strain it over the fish. Garnish them with pickled mushrooms and scraped horse-radish, put a bunch of pickled barberries, or a sprig of myrtle in their mouths, and send them to table.

It is a top dish for a grand entertainment.

Cod, soles, halibut, and many other fish may be done the same way.

To stew Oysters and all sorts of Shell Fish.

Open the oysters, and put their liquor into a tossing-pan with a little beaten mace, thicken it with flour and butter, boil it three or four minutes, toast a slice of white bread and cut it into three-cornered pieces, lay them round the dish, add a spoonful of good cream, put in the

oysters and shake them round in the pan; you must not let them boil, for if they do it will make them hard and look small; serve them up in a small soup-dish; some crumbs of bread improve it.

You may stew cockles, muscles, or any shell fish the same way.

To stew Pears or Apples.

Pare six large winter pears, and either quarter them or do them whole: they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out; lay them in a deep earthen pot, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar; if the pears are very large they will take half a pound of sugar, and half a pint of red wine; cover them close with brown paper, and bake them till they are enough.

Serve them hot or cold (just as you like them) and they will be very good with water in the place of wine.

To stew Celery.

Take off the outside and the green ends of the heads of celery, boil them in water till they are very tender, put in a slice of lemon, a little beaten mace, thicken it with a good piece of butter and flour, boil it a little, add a little cream, shake it over the fire till it is of a fine thickness, but do not let it boil.

To stew Celery Brown.

Stew the celery as above, then add mace, nutmeg, pepper, salt, a piece of butter rolled in flour, with a glass of red wine, a spoonful of catsup,

and half a pint of good gravy; boil all these together, and pour them into a dish. Garnish with lemon.

To stew GIBLETS.

Let them be nicely sealded and picked, cut the pinions in two; cut the head and the neck, and legs in two, and the gizzards in four parts; wash them very clean, put them into a stew-pan or soup-pot, just cover them with water; let them boil up, take all the seum clean off; then put three onions, two turnips, one earrot, and a little thyme and parsley, stew them till they are tender, strain them through a sieve, wash the giblets clean with some warm water out of the herbs, &c.; then take a piece of butter the size of a large walnut, put it into a stew-pan, melt it, and put in a large spoonful of flour, keep stirring it till it is smooth; then put in the broth and giblets, stew them for a quarter of an hour; season it with salt; or you may add a little wine, and just before you serve them up, chop a handful of green parsley and put it in; give them a boil up and serve them in a tureen or soup-dish.

Three pair will make a handsome tureen full.

To stew Ducks.

Dust them with flour, and set them before the fire to brown. Put them into a stew-pan, with a quart of water, a pint of red wine, a spoonful of walnut catsup, the same of browning, and anchovy, half a lemon, a clove of garlick, a bunch of sweet herbs, cayenne pepper, and salt. Let them stew gently till tender; then lay them on a dish, and keep them hot. Skin off the fat from

the liquor, strain it through a hair sieve, add a few morels and truffles, thicken with flour and butter, boil it quick, till reduced to about half a pint; then pour it over the ducks, and serve them up.

To stew Onions.

Peel six large onions, fry them gently a fine brown; then put them into a stew-pan, with a little gravy, pepper, and salt; cover and stew them two hours gently. They should be lightly floured at first. If you wish them to be very mild, boil them first, thicken with flour and butter.

To stew Chardoons.

Take the inside of the chardoons, wash them well, boil them in salt and water, put them into a tossing-pan, with a little veal gravy, a tea-spoonful of lemon pickle, a large one of mushroom catsup, pepper and salt to the taste, thicken it with flour and butter, boil it a little, and serve it up in a tureen.

To stew Pheasants or Partridges.

Truss them as for roasting, stuff the craws, and lard them down each side of the breast; then roll a piece of butter in pepper, salt, and beaten mace; put it into the bellies, sew up the vents, dredge them well, and fry them a light brown; then put them into a stew-pan with a quart of good gravy, a spoonful of Madeira wine, the same of mushroom catsup, a tea-spoonful of lemon pickle, half the quantity of mushroom powder, one anchovy, half a lemon, and a sprig of sweet-

marjoram; cover the pan close and stew them half an hour, then take them out and thicken the gravy, boil it a little and pour it over the pheasants; lay round them artichoke-bottoms boiled and cut in quarters, and the yolks of four hard eggs, if agreeable.

To stew Cod.

Cut it into slices an inch thick and lay them in the bottom of a large stew-pan; season them with nutmeg, beaten pepper, salt, a bundle of sweet herbs, an onion, half a pint of white wine, and a quarter of a pint of water; cover it close and let it simmer gently for five or six minutes, then squeeze in the juice of a lemon, put in a few oysters and the liquor strained, a piece of butter as large as an egg, rolled in flour, and a blade or two of mace; cover it close and let it stew gently, shaking the pan often; when it is enough take out the sweet herbs and onions, dish it up, pour the sauce over it, and garnish with lemon.

Baked Stew.

Take a knuckle of veal, the shank of a ham, a scrag of mutton, half a pound of rice, two or three onions, two or three turnips, a little celery, sweet herbs, and pepper and salt; put the whole into an earthen pot, fill it with water, and bake it slowly several hours, till it is thoroughly done; this is very good either hot or cold, and very nourishing for the weakly.

FRICASSEES AND MADE DISHES.

To fricassee Chickens.

SKIN them, cut them in small pieces, wash them in warm water, dry them very clean with a cloth, season them with pepper and salt, put them into a stew-pan, with a little fair water, a good piece of butter, a little lemon pickle, or half a lemon, one anchovy, a little mace, nutmeg, and a bunch of lemon thyme; let them stew together till the chickens are tender; lay them on a dish, thicken the gravy with flour and butter, and strain it; beat the yolks of three eggs a little, mix them with a large tea-spoonful of rich cream, put in the gravy, shake it over the fire, but do not let it boil, and pour it over the chickens.

Rabbits, sweetbreads, tripe, and veal may be done in the same way.

To make a Fricassee of Eggs.

Boil the eggs pretty hard, cut them in round slices, make a rich sauce the same way as for boiled chickens, pour it over the eggs, lay sip-pets round them, and put a whole yolk in the middle of the plate. It is proper for a corner dish.

Fricassee of cold Roast Beef.

Cut the beef into very thin slices, shred a handful of parsley very small, cut an onion into quarters, and put all together into a stew-pan, with a piece of butter rolled in flour, and some strong broth: season with salt and pepper; simmer it very gently a quarter of an hour; mix into it the yolk of two eggs, a glass of port wine, and a

spoonful of vinegar; stir it quick, rub the dish with a shalot, and turn the fricassee into it.

To fricassee Cod-Sounds.

Clean them well, cut them into little pieces, boil them tender in milk and water, throw them into a cullender to drain, pour them into a clean saucepan, season them with a little beaten mace, grated nutmeg, and a very little salt; add to them sufficient cream for sauce, and a piece of butter rolled in flour; keep shaking the saucepan round all the time till it is thick enough: dish them up, and garnish with lemon.

To fricassee Skate or Thornback white.

Cut the meat clean from the bones, fins, &c., and make it very clean; cut it into pieces about an inch broad and two inches long, and lay it in a stew-pan: to a pound of the fish put a quarter of a pint of water, a little beaten mace, grated nutmeg, a bundle of sweet herbs, and a little salt; cover it and let it boil fifteen minutes: take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter as large as a walnut rolled in flour, and a glass of white wine; keep shaking the pan all the time one way till it is thick and smooth: dish it up, and garnish with lemon.

To fricassee Skate or Thornback brown.

Take the fish as above, flour it, and fry it a fine brown in fresh butter; take it up, lay it before the fire to keep warm, pour the fat out of the pan, shake in a little flour, and with a spoon stir in a piece of butter as large as an egg; stir it

round till it is well mixed in the pan, pour in a quarter of a pint of water, stir it round, shake in a very little beaten pepper, and a little beaten mace; put in an onion, a small bundle of sweet herbs, and an anchovy; shake it round and let it boil; then pour in a quarter of a pint of red wine, a spoonful of catsup, a little juice of lemon, stir it all together and let it boil; when it is enough, take out the sweet herbs and put in the fish to heat. Dish it up, and garnish with lemon.

To fricassee Soles white.

Skin and wash the soles very clean, cut off their heads, dry them with a cloth, and with a knife carefully cut the flesh from the bones and fins on both sides; cut the flesh long-ways. then across, so that each sole will be in eight pieces; put the heads and bones into a saucepan with a pint of water, a bundle of sweet herbs, an onion, a little whole pepper, two or three blades of mace, a little salt, a small piece of lemon-peel, and a crust of bread; cover it close, let it boil till half wasted, then strain it through a fine sieve, put it into a stew-pan, put in the soles, half a pint of white wine, a little parsley chopped fine, a few mushrooms cut small, a piece of butter as large as an egg rolled in flour, grate in a little nutmeg, set all together on the fire. but keep shaking the pan all the while till the fish is enough. Dish it up, and garnish with lemon.

A Fricassee of Artichoke Bottoms.

Take them either dried or pickled; if dried. put them in warm water for three or four hours. shifting the water two or three times; have ready

a little cream, and a piece of fresh butter, stirred together one way over the fire till it is melted; put in the artichokes, and when they are hot, dish them up.

To fricassee Ox Palates.

Boil the palates very tender (which you must do by setting them on in cold water, and letting them do gently), then blanch and scrape them clean; take mace, nutmeg, cloves, pepper beaten fine, rub them over with these, and crumbs of bread; have ready some butter in a stew-pan, and when it is hot put in the palates; fry them brown on both sides, pour out the fat, and put to them some mutton or beef gravy, enough for sauce, an anchovy, a little nutmeg, a small piece of butter rolled in flour, and the juice of a lemon; let them simmer together a quarter of an hour: dish it up, and garnish with lemon. They make a very nice white fricassee.

To make a Brown Fricassee.

Take rabbits and chickens, skin the rabbits but not the chickens, cut them into small pieces; and rub them over with yolks of eggs. Have ready some grated bread, a little beaten mace, a little grated nutmeg mixed together, and roll them in it; put a little butter into a stew-pan, and when it is melted put in the meat. Fry it of a fine brown, and take care they do not stick to the bottom of the pan; pour the butter from them, and put in half a pint of brown gravy, a glass of wine, a few mushrooms, or two spoonfuls of the pickle, a little salt (if wanted) and a piece of but-

ter rolled in flour. When it is of a fine thickness, dish it up and send it to table. Calf's head boiled and cut into slices, and also sweetbreads, may be done in the same manner.

To fricassee Pigeons.

Take eight pigeons fresh killed, cut them into small pieces, and put them into a stew-pan with a pint of white wine and a pint of water. Season the pigeons with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a good piece of butter rolled in a very little flour; cover it close, let it stew till there is just enough for sauce, and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg, with a spoon put the birds to one side of the pan, the gravy to the other, and stir in the eggs; keep stirring them for fear of turning to curds; when the sauce is fine and thick, shake all together and put the pigeons into a dish, pour the sauce over them; have ready some slices of bacon toasted, and fried oysters; throw the oysters over, and lay the bacon round. Garnish with lemon.

To fricassee Calf's Feet and Chawdron.

Take the crumb of half a quartern loaf, one pound of suet, a large onion, two or three handfuls of parsley, mince it very small, season it with salt and pepper, three or four cloves of garlie, mix with eight or ten eggs; stuff the chawdron: take the feet, and put them into a deep stew-pan: stew them over a slow fire till the bones are loose: then take two quarts of green peas and put in the liquor: when done, thicken it with the yolks of

two eggs and the juice of a lemon. Season with pepper, salt, mace, onion, some parsley, and garlic. Serve it up with the aforesaid pudding in the middle of the dish, and garnish with fried suekers and sliced onion.

To fricassee Lamb Cutlets.

Take a leg of lamb, cut it in thin cutlets across the grain, and put them in a stew-pan; have ready some good broth made with the bones, shank, &c. enough to cover the meat, put it into the pan with a bundle of sweet herbs, an onion, a little mace and cloves tied in a muslin rag; stew them gently for ten minutes; take out the meat, skim the fat off, and take out the sweet herbs and mace; thicken with butter rolled in flour; season with salt and a little cayenne pepper; put in a few mushrooms, truffles and morels clean washed, some forcemeat-balls, three yolks of eggs beaten up in half a pint of cream, and some nutmeg; keep stirring it one way till it is thick and smooth; put in the cutlets, give them a toss up, take them out with a fork and put them on a dish, pour the sauce over them. Garnish with lemon and beet-root.

HASHES.

To make a Calf's Head Hash brown.

CLEAN the calf's head exceedingly well, and boil it; when it is cold cut the meat into thin broad slices and put it into a tossing-pan, with a sufficient quantity of gravy, add one anchovy, a little

beaten mace, cayenne to the taste, two tea-spoonfuls of lemon pickle, two meat-spoonfuls of catsup, half an ounce of truffles or morels, a slice or two of lemon, a bunch of sweet herbs, and let it stew gently till it is very tender; then add a glass of red or white wine, a quarter of a pound of butter, and some flour. Put the brains into hot water, it will make them skin sooner, beat them fine in a basin, then add to them two eggs, one spoonful of flour, or some bread crumbs, a bit of lemon-peel shred fine, a little parsley chopped small, thyme and sage, beat them well together, strew a little pepper and salt, then drop them in small cakes into a panful of boiling lard, and fry them a light brown, and lay them on a sieve to drain; take the ash out of the pan with a fish slice, lay it on a dish, strain the gravy over it, and lay upon it a few mushrooms, forcemeat-balls, the yolks of four eggs boiled hard, and the brain cakes: garnish with lemon and pickles. A sweetbread or two boiled, sliced, and stewed with the hash is a great improvement.

It is proper for a top or side dish.

To hash a Calf's Head white.

Take a calf's head and boil it as much as you would do for eating; when it is cold cut it in thin slices, and put it into a stew-pan with white gravy; then put in a little salt, shred mace, a pint of oysters, a few shred mushrooms, lemon-peel, three spoonfuls of white wine, and some juice of lemon; shake all together, boil it over a stove, and thicken it up with a little butter and flour: put a few slices of crisp bacon round the dish.

Mock Turtle.

Dress the hair off a calf's head and boil it half an hour; when boiled, cut it in pieces half an inch thick, and one inch and a half long, put it into a stew-pan, with two quarts of veal gravy, and salt to the taste: let it stew one hour, then put in a pint of Madeira, half a tea-spoonful of cayenne pepper, truffles and morels one ounce each, three or four artichoke bottoms boiled and cut in quarters; when the meat begins to look clear, and the gravy strong, put in half a lemon, and thicken it with flour and butter; fry a few forcemeat-balls, beat four yolks of hard-boiled eggs in a mortar very fine, with a lump of butter, and make them into balls the size of pigeon's eggs; put the forcemeat-balls and eggs in after you have dished it up.

N. B.—A lump of butter put in the water makes the artichoke bottoms boil white and sooner.

Another way.

Put into a stew-pan a knuckle of veal, two fine cow-heels, two onions, a few cloves, pepper, salt, mace, and sweet herbs: cover them with water, then tie a thick paper over the pan, and set it in an oven for three hours. When cold, take off the fat very nicely; cut the meat and feet into bits an inch and a half square; remove the bones and coarse parts, and then put the rest on to warm, with a large spoonful of walnut and one of mushroom catsup, half a pint of sherry or Madeira, a little mushroom powder, and the jelly of

the meat. When hot, if it wants any more seasoning, add some; and serve with hard eggs, forcemeat-balls, a squeeze of lemon, and a spoonful of soy.

Another way.

Take a calf's head dressed with the skin on, and two feet, boil the feet till the bones will slip out, and the head till it is about half done; when cold, cut it clear from the bones; add a pound of lean veal, and one sweetbread, cut all into pieces about two inches long; make two quarts of strong mutton gravy; put the meat in cold, with a bunch of sweet herbs, one onion, two anchovies, the peel of half a lemon grated, a few cloves, and a little mace; salt to your taste; add two tea-spoonfuls of cayenne pepper, one pint of Lisbon or sherry wine: thicken with flour and butter; stew it gently till quite tender, then put in the juice of three lemons; boil the yolks of twelve eggs, and as many more rich forcemeat-balls; put all together into a tureen, and let it stand in an oven about half an hour.

To hash Mutton.

Cut some mutton in slices; put a pint of gravy or broth into a tossing-pan, with one spoonful of mushroom catsup, and one of browning. an onion sliced, a little pepper and salt; put it over the fire and thicken it with flour and butter: when it boils put in the mutton, keep shaking it till it is thoroughly hot; put it in a hash-dish, and serve it up; the meat should never boil in hashes, it makes it hard.

To hash Veal.

Cut the veal into thin round slices, the size of half a crown; put into a saucepan a little gravy, lemon-peel cut exceedingly fine, a tea-spoonful of lemon-pickle, put it over the fire, and thicken it with flour and butter: when it has boiled put in the veal; just before you dish it up put in a spoonful of cream; lay sippets round the dish and serve it.

To mince Veal.

Cut the veal in slices, then cut it in little square bits, but do not chop it, put it into a saucepan with two or three spoonfuls of gravy, a slice of lemon, a little pepper and salt, a good piece of butter rolled in flour, a tea-spoonful of lemon-pickle, and a large spoonful of cream; keep shaking it over the fire till it boils, but do not let it boil above a minute, if you do it will make the veal eat hard; put sippets round the dish, and serve it up.

Another way. Very excellent.

Take the meat free from the hard outside, chop it very fine, put it into a jar with pepper, salt, mace, lemon juice, and a little of the peel shred very fine, a little essence of anchovy, a spoonful or two of good gravy, the same of cream, and a small piece of butter rolled in flour. Tie it up very tight; put the jar into a saucepan of boiling water and let it boil till the mince is done: pour it into a covered dish, and garnish with sippets and sliced lemon. If any of this is left it will make very good veal patties. Great care should be taken not to have too much moisture in this dish,

To hash Beef.

Cut the beef in very thin slices; take a little of the gravy that runs from it, put it into a tossing-pan with a tea-spoonful of lemon-pickle, a large one of walnut catsup, the same of browning, slice a shalot in, and put it over the fire: when it boils, put in the beef, shake it over the fire till it is quite hot: the gravy is not to be thickened; slice in a small pickled cucumber; garnish with scraped horse-radish or pickled onions.

To mince Beef. Very excellent.

Chop it very fine, put it into a jar with pepper, salt, cayenne, a spoonful or two of good gravy, the same of walnut catsup, lemon-pickle, port wine, a little essence of anchovy, and a small piece of butter rolled in flour. Tie it up very tight: put the jar into a saucepan of boiling water, and let the water boil till done: pour it into a dish, and put five or six poached eggs upon it: garnish with sippets and any sort of pickles.

To hash Venison.

Cut the venison in thin slices, put a large glass of red wine into a tossing-pan, a spoonful of mushroom catsup, the same of browning, an onion stuck with cloves, and half an anchovy chopped small: thicken with flour and butter, when it boils put in the venison, let it simmer three or four minutes, pour it into a hash-dish, and lay round it currant-jelly, or red cabbage.

To hash Fowls.

Cut up the fowl as for eating, put it in a toss-

ing-pan, with half a pint of gravy, a tea-spoonful of lemon pickle, a little mushroom catsup, and a slice of lemon; thicken it with flour and butter: just before you dish it up, put in a spoonful of good cream, lay sippets round the dish, and serve it up.

To hash Tame or Wild Ducks.

Cut up the duck as for eating, put it in a tossing-pan, with a spoonful of good gravy, the same of red wine, a little onion sauce, or an onion sliced exceedingly thin; when it has simmered two or three minutes, lay the duck on a dish, pour the gravy over it; it must not be thickened; you may add a tea-spoonful of caper liquor, or a little browning.

To hash a Hare.

Cut the hare and stuffing in pieces, put to it a large glass of red wine, the same of water, half an anchovy chopped fine, an onion stuck with four cloves, and a quarter of a pound of butter rolled in flour; shake them all together over a slow fire, till the hare is thoroughly hot, it is a bad custom to let any kind of hash boil, (it makes the meat eat hard) send it to table in a deep dish, lay sippets round it, but take out the onion and serve it up.

To dress a Turtle the English way.

Hang up the turtle the night before it is to be dressed; cut off its head; or a weight may be placed on its back, to make it extend; after which cut off its head and fins. In the former case, it must bleed freely; when dead, cut the belly part

clean off, sever the fins at the joints, take away the white meat, and put it into spring water. Draw, cleanse, and wash the entrails; scald the fins, head, and belly shell; saw the shell about two inches deep all round, scald and cut it in pieces, put the shell, head, and fins into a pan, cover them with veal stock; add shalots, thyme, savory, marjoram, parsley, a little basil, cloves, mace, and a nutmeg. Chop the herbs and pound the spice very fine. Stew it till tender, then take out the meat, and strain the liquor through a sieve. Cut the fins in three pieces, and take all the brawn, as this meat is called, from the bones, and cut it in neat square pieces. Melt butter in a stew-pan, and put the white meat to it; simmer it gently till nearly done; then take it out of the liquor, and cut it in pieces about the size of a goose's egg. Cover the bowels, lungs, heart, &c. with veal stock; add herbs and spices as before, and stew them till tender. The liver must be boiled by itself, being bitter, and not improving the colour of the other entrails, which should be kept as white as possible. The entrails being done, taken up, and cut in pieces, strain the liquor through a sieve. Melt a pound of butter in a stew-pan large enough to hold all the meat: stir in half a pound of flour; put in the liquor, and stir the whole till well mixed. Make a number of foremeat-balls. Put to the whole three pints of Madeira, a high seasoning of cayenne pepper, salt, and the juice of two lemons. The deep shell must be baked whether filled or not, as the meat must be either browned in the oven, or with a hot iron. The shell thus filled, the remainder is to be served in tureens. In filling up the shells

and tureens, a little fat should be put at the bottom, the lean in the centre, and egg and forcemeat-balls, with part of the entrails on the top. Where a grand callipash is required to be separately served, the large shell should have an ornamental raised crust covering, pasted round the sides, and on the top, glazed with egg, and baked; in which it should be placed with the soup, egg balls, &c., like the meat in the tureens. A callipee, likewise, may be separately served up in as grand a style; first scald a few pounds of the under part, then take out the shoulder, and stuff the cavity with highly-seasoned forcemeat; and stew it in good gravy, with a pint of Madeira, the juice of a lemon, sweet herbs, shalots, a clove of garlie, spices, cayenne pepper, and salt. When nearly done, put the meat into another stew-pan, with some of the boiled entrails and egg balls: add a little thickening of flour and butter to the liquor, boil it up and strain it in; stew the whole till the meat is tender, and the liquor nearly reduced to a jelly. It may then be served up in a shell or dish, ornamentally pasted round, covered, and baked, exactly in the same manner as the callipash.

To Dress a Turtle in a Plain Manner.

Kill the turtle as before directed. Scale it till the outside skin is quite off, and the turtle open all round, where the upper and under shells join. Reserve the largest shell, which is callipash, for baking a part of it in. Make a savory forcemeat, mixed with the entrails and lungs (when nicely cleaned and scalded) as in the preceding, with as much white wine as will make it palatable; then

stuff the flesh that cleaves to the deep shell with some forcemeat, and make what remains into long and round balls, which must be very highly seasoned. Make a paste of flour and water, and put it over the shell and at the neck part, to keep in the gravy while stewing. Before putting it into the oven, add some clear veal stock to it. After this, cut the soft part of the shell, with the flesh that belongs to it, into nice pieces, and stew them with the fins, and what remains of the entrails (the liver must always be dressed separately) and season them likewise very high. When stewed quite tender, and the other part is taken out of the oven, mix altogether in a deep shell. Garnish with the fins, yokes of egg boiled hard, forcemeat-balls, and small patties.

RAGOUTS.

To ragout a Fillet or Breast of Veal.

LARD, stuff, and half roast it; put it in a tossing-pan, with two quarts of good gravy, cover it close and let it stew till tender, then add one spoonful of white wine, one of browning, one of catsup, a tea-spoonful of lemon-pickle, a little caper liquor, and half an ounce of morels; thicken with flour and butter; lay round it a few yolks of eggs and forcemeat-balls, which may be made like the stuffing for boiled turkey.

To ragout Sweetbread.

Rub them over with the yolk of an egg, strew over them bread crumbs, parsley, thyme. sweet-

marjoram shired small, pepper and salt; make a roll of forcemeat like a sweetbread, put it in a veal caul, and roast them in a Dutch oven; take some brown gravy, put to it a little lemon pickle, mushroom catsup, and the end of a lemon; boil the gravy, and when the sweetbreads are enough, lay them on a dish, with the forcemeat in the middle; take the end of the lemon out, pour the gravy into the dish, and serve them up.

To ragout a Neck of Veal.

Cut a neck of veal into steaks, flatten them with a rolling-pin, season them with salt, pepper, cloves and mace, lard them with bacon, lemon-peel, and thyme, dip them in the yolks of eggs; make a sheet of strong foolscap paper up at the four corners in the form of a dripping-pan; pin up the corners, butter the paper and the gridiron, and set it over a fire of charcoal; put in the meat, let it do leisurely, keep basting and turning it to keep in the gravy: when it is enough, have ready half a pint of strong gravy, season it high, put in mushrooms and pickles, forcemeat-balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of the dish, and then serve it up. If for a brown ragout, put in red wine. If for a white one, put in white wine, with the yolks of eggs beaten up with two or three spoonfuls of cream.

To ragout Mutton that has or has not been cooked.

Take the skin and fat off, cut it very thin the right way of the grain; butter the stew-pan, and

shake some flour into it; slice half a lemon and half an onion, cut them very fine, a small bundle of sweet herbs, and a blade of mace. Put all together with the meat into the pan, stir it a minute or two, then put in six spoonfuls of gravy; have ready an anchovy minced small; mix it with some butter and flour, stir it all together for six minutes, and then dish it up.

To ragout a piece of Beef.

Take a large piece of the flank, which has fat at the top, cut square, or any piece that has fat at the top, but no bones. The rump does well. Cut all nicely off the bone (which makes fine soup :) then take a large stew-pan, and with a good piece of butter fry it a light brown all over, flouring the meat well before you put it into the pan; pour in as much gravy as will cover it, and a quart of boiling water; cover it close and let it stew gently; then put in an ounce of truffles and morels cut small, some fresh or dried mushrooms cut fine, two spoonfuls of catsup, and cover it close. Let all this stew till the sauce is rich and thick: have ready some artichoke bottoms cut into four, and a few pickled mushrooms; give them a boil or two, and when the meat is tender, and the sauce quite rich, lay the meat on a dish and pour the sauce over it. You may add a sweetbread cut in six pieces, and a few force-meat-balls.

N.B.—For variety, when the beef is ready, and the gravy put to it, add a large bunch of celery cut small and washed clean, two spoonfuls of catsup and a glass of red wine. Omit all the other ingredients. When the meat and celery

are tender and the sauce rich and good, serve it up.—It is also very good this way: take six large cucumbers, scoop out the seeds, pare them, cut them into slices, and do them just as you do the celery.

To ragout Geese or Ducks.

Flatten the breast down with a cleaver; press it down with your hand, skin it and dip it into scalding water; when cold, lard it with bacon, season it well with pepper, salt, and a little beaten mace; then flour it all over: take a pound of good beef suet cut small, put it into a deep stew-pan, let it be melted, then put in the goose; let it be brown on both sides; when it is brown, put in a quart of boiling gravy, an onion or two, a bundle of sweet herbs, a bay leaf, some whole pepper, and a few cloves; cover it close, and let it stew gently till it is tender. About an hour will do it, if small; an hour and a half if a large one. In the mean time make a ragout: boil some turnips, almost enough, some carrots and onions quite enough; cut the turnips and carrots the same as for an haricot of mutton, put them into a saucepan with half a pint of good beef gravy, a little pepper and salt, a piece of butter rolled in flour; let this stew altogether a quarter of an hour. Take out the goose and drain it well: lay it in the dish, and pour the ragout over it.

Where the onion is disliked, leave it out. You may add cabbage boiled and chopped small.

To ragout Cucumbers.

Take two cucumbers and two onions, slice them and fry them in a little butter, and drain

them in a sieve; put them in a saucepan, add six spoonfuls of gravy, two of white wine, and a blade of mace; let them stew five or six minutes; take a piece of butter as large as a walnut, rolled in flour, a little salt and cayenne pepper; shake them together, and when it is thick, dish them up.

To ragout Onions.

Take a pint of small young onions, peel them, and take four large ones, peel them, and cut them very small; put a quarter of a pound of good butter into a stew-pan, when it is melted and done making a noise, throw in the onions, and fry them till they begin to look a little brown; dredge in a little flour, and shake them round till they are thick; throw in a little salt, a little beaten pepper, a quarter of a pint of good gravy, and a tea-spoonful of mustard; stir all together, and when it is well-tasted and of a good thickness, pour it into a dish, and garnish it with fried crumbs of bread. They make a pretty dish, and are very good. You may stew raspings in the room of flour, if you please.

To ragout Oysters.

Open twenty large oysters, take them out of the liquor, save the liquor, and dip the oysters in a batter made thus: take two eggs, beat them well, a little lemon-peel and a little nutmeg grated, a blade of mace pounded fine, a little parsley chopped small, and beat altogether with a little flour: have ready some butter or dripping in a stew-pan; when it boils, dip in the oysters one by one into the batter, and fry them a fine

brown ; with an egg-slice take them out, and lay them on a dish before the fire ; pour the fat out and shake a little flour over the bottom of the pan, and rub a piece of butter (the size of a small walnut) all over with a knife whilst it is over the fire ; pour in three spoonfuls of the oyster-liquor strained, one spoonful of white wine, and a quarter of a pint of gravy ; grate a little nutmeg, stir all together, throw in the oysters, give the pan a toss round, and when the saucc is of a good thickness, pour all into the dish ; garnish with raspings.

To ragout Livers.

Take as many livers as you would have for a dish. A turkey's liver and six fowls' livers will make a pretty dish. Pick the galls from them, and throw them into cold water ; take the six livers, put them into a saucepan with a quarter of a pint of gravy, a spoonful of mushrooms (either pickled or fresh,) a spoonful of catsup, a piece of butter the size of a nutmeg rolled in flour ; season them with pepper and salt to the palate ; let them stew gently ten minutes ; in the mean while, butter one side of a piece of writing paper, and wrap the turkey's liver in it, broil it nicely, lay it in the middle, and the stewed livers round ; pour the sauce over, and garnish with lemon.

To ragout Cauliflowers.

Take a large cauliflower, wash it very clean, and pick it in pieces as for pickling ; make a nice brown cullis, stew them till tender, season with pepper and salt, and put them into a dish with the saucc over ; boil a few sprigs of the cauliflower in water to garnish with.

To ragout a Breast of Veal.

Half roast it, then take out the bones, put the meat into a stew-pan, with a quart of veal gravy, and two ounces of truffles and morels. When the meat is tender, and just before you thicken the gravy, put in some oysters, pickled mushrooms, and pickled cucumbers, in small square pieces, and the yolks of four eggs boiled hard. In the meantime, cut the sweetbread into pieces, and fry it a light brown. When the veal is well stewed, dish and pour the gravy hot upon it. Lay the sweetbread, morels, truffles, and eggs round it; garnish with pickled barberries.

To ragout a Calf's Feet.

Boil them, bone, and cut the meat in slices; brown them in a frying-pan, and then put them into some good beef gravy, with morels, truffles, and pickled mushrooms; the yolks of four eggs boiled hard, some salt, and butter rolled in flour.

To ragout a Pig's Feet and Ears.

Boil them till tender, cut the ears into long narrow slices, and split the feet down the middle. Put into a stew-pan half a pint of beef gravy, a tea-spoonful of lemon pickle, two of catsup, the same of browning, and a little salt. Thicken with butter rolled in flour, and put in the feet and ears. Let them boil gently, and when done, lay the feet in the middle of the dish, and the ears round them. Strain the gravy, pour it over, and garnish with crisped parsley.

To ragout Ox Piths.

Skin and half boil them, cut them into pieces three or four inches long; stew them in a good well-seasoned gravy, in which there has been two or three shalots and sweet herbs; put in a little white or red wine, and any sauces you may have by you, thicken it with flour rolled in butter, garnish with hard eggs cut in slices and cut paste.

Ragout Powder.

Take four ounces of truffles, two ounces of mushrooms, two of rocamboles, one ounce and a half of morels, and the thin rind of two Seville oranges. Dry them in a warm, but not too hot, place; then pound them fine in a mortar; pass the whole through a sieve, and add to them a quarter of a pound each of cloves and pepper pounded fine, and passed through the same sieve. Put the whole into a bottle, cork it tightly, or it will lose its strength and fragrance.

This is a most essential and useful powder, and may be altered as it may best suit.

A Haricot of Mutton, or Lamb.

Cut a neck or loin of mutton, or lamb, in nice steaks, and fry them a light brown; have ready some good gravy made of the scrag of the mutton and some veal, with a piece of lean bacon and a few capers, season to the taste with pepper, salt, thyme, and onions, which must be strained off, and added to the steaks, one hour before you send them to the table: take care to do it on a slow fire; dish them up handsomely with turnips and carrots cut in dices, with a good deal of gravy,

thickened with a piece of butter rolled in a very little flour: if they are not tender they will not be good. Send them up very hot.

Curry of Chicken, or Rabbit.

Cut them up raw, slice onions, and fry both in butter, with great care, a fine light brown; or if you use those that have been dressed, fry only the onions. Lay the joints, cut into two or three pieces each, into a stew-pan, with veal or mutton gravy, and a clove or two of garlie or shalots. Simmer till the chicken is quite tender. Half an hour before you serve it, rub smooth a spoonful or two of curry-powder, a spoonful of flour, and an ounce of butter; add this, with four large spoonfuls of cream, to the stew. Salt to the taste. When serving, squeeze in a lemon.

Slices of underdone veal, or rabbit, turkey, &c., make excellent curry.

To make Crouquets.

Take any cold meat, chop it fine, add a few bread crumbs, season with pepper, salt, and cayenne; mix all together with an egg well beaten; make it up into small cakes, fry them, and serve them up with brown gravy.

Hodge-podge Mutton.

Take all the fat off a neck or loin of mutton, cut it into steaks, put them into a pitcher or high jar, with lettuce, turnips, carrots, two cucumbers, four onions, pepper and salt to the taste, but no water; put a saucer with a weight upon it on the top of the jar or jug, set it in a pan of boiling water, and let it boil four hours; supply the pan

with more boiling water as it wastes; send it to table in a deep dish, with all the vegetables along with it.

To warm cold Fish.

Take cod, skate, or pike, when cold, pick it clean from the bones, and to every pound of fish add a quarter of a pint of cream, one table-spoonful of good made mustard, one and a half of anchovy liquor, one and a half of catsup, and salt to the taste; add flour and butter, make it quite hot, put it into a dish, crumble bread over it, baste it with butter till moist, and then salamander it over.

N.B.—Any cold fish will do.

SOUPS.

Strong Broth for Soup, or Gravy.

TAKE a shin of beef, a knuckle of veal, and a scrag of mutton, put them in five gallons of water, let it boil up, skim it clean, and season it with six large onions, four good leeks, four heads of celery, two carrots, two turnips, a bundle of sweet herbs, six cloves, twelve corns of allspice, a brown crust of bread, or toast, done very brown, and some salt; skim it very clean, and let it stew gently for twelve hours; then strain it off, and put it by for use.

When very strong gravy is wanted, take a slice of bacon and put it in a stew-pan, a pound of beef cut thin, and laid on the bacon, slice a good

piece of carrot in, an onion sliced, a good crust of bread, a few sweet herbs, a little mace, cloves, nutmeg, whole pepper, and an anchovy; cover it and set it on a slow fire for five or six minutes, and pour in a quart of the above gravy; cover it close, and let it boil gently till half is wasted: this will be a rich, high brown sauce for fish, fowl, or ragout. If these are done in a digester little more than half the meat will make it equally strong. No family should be without this useful article; it is both cleanly and economical; it is also much less trouble.

The Queen's Favourite Soup.

The royal bill of fare constantly includes this excellent pottage, the recipe for which was obtained by special permission. The following are the proportions for a party of a dozen persons. Skin and entirely clean out the insides of three fat fowls, or chickens, according to the season; let them be well washed in warm water, put them into a stew-pan for an hour, covered with strong veal broth, and add a good-sized bunch of parsley. Take out the fowls and soak the crumb of two French rolls in the liquor; cut the meat off; take away the skin and pound the flesh in a mortar, adding the soaked crumb and the yolks of four hard-boiled eggs; force this through a coarse sieve, and put it into a quart of cream that has been previously boiled; re-warm for table. If you desire to have a small tureen of this royal preparation on an economical plan, parboil a couple of fowls, use the wings and breasts for a fricassee, and make your soup of the legs, necks, and backs,

taking care that your veal broth is sufficiently strong to make amends for the absence of fowl, and following the previous directions in all other respects.

Vermicelli Soup.

Take three quarts of the broth and one of the gravy mixed together, a quarter of a pound of vermicelli blanched in two quarts of water; put it into the soup, boil it up for twenty minutes, and season with salt and cayenne if it wants any; put it in a tureen, with the crust of a French roll baked.

A French Soup.

Lay a sheep's head and pluck in cold water all night to soak, the next day clean it well and put to it six quarts of water, six onions, six carrots, four turnips, a bunch of sweet herbs, marjoram, winter savory, thyme, &c., a tea-cupful of pearl barley; when the head and meat are boiled enough, take them out, but let the remainder go on simmering till it is reduced to three quarts; season with white pepper, salt and cayenne, strain it, when served, add some white wine, (or it is very good without,) the head and heart must be cut in slices and put into the soup; make all quite hot together, but do not let it boil so as to harden the liver.

Mulligatawny Soup.

Flour and fry the best parts of a fowl and three or four sliced onions in fresh butter, until they are a nice brown; stew them till tender in five pints of very good broth, put to it two dessert-

spoonfuls of curry powder, a tea-spoonful of cayenne pepper, salt to the taste, and a little lemon pickle; simmer some time, and serve with rice in a separate dish.

A knuckle of veal is a very good substitute for the fowl, which must be cut into small pieces, and fried as the fowl.

Potatoe Soup.

Take two large carrots, two turnips, four onions, a bunch of sweet herbs, a bone of beef, or mutton, that has been dressed; put them into a digester covered with water, boil them two or three hours, strain through a sieve; have ready some potatoes boiled, put them through a sieve, cut the earrots and turnips into small diee, put them with the potatoes into the soup, which must be the thickness of peas soup, boil all together an hour; salt and pepper to the taste.

Tomato Soup.

Put a dozen tomatos before the fire, until the skins will peel off easily. Fry an onion or two sliced in butter; when brown, take them out and put in the tomatos, with a little parsley and a small quantity of water; stew till the pulp may be rubbed through a sieve, have some very good broth ready, put in the pulp, onions, cayenne pepper and salt to the taste, stew it some time longer; if not thick enough, add a little butter rolled in flour.

A common Peas Soup.

To one quart of split peas, put six quarts of broth, or soft water, a little lean bacon, or roast

beef bones, wash one head of celery, cut it and put it in with a turnip, boil all till reduced to three quarts, then work it through a cullender with a wooden spoon, mix a little flour and water, boil it well in the soup, and slice in another head of celery, cayenne pepper, dried mint, and salt to the taste; cut a slice of bread in small dices, fry them a light brown, put them into the dish, and pour the soup upon it.

The liquor in which beef, or any other meat, has been boiled, may be used instead of water, which will produce a larger quantity of soup.

Green Peas Soup without Meat.

In shelling the peas, separate the old ones from the young, and boil the old ones soft enough to strain through a cullender; put the liquor, and what you strained through, to the young peas, which must be whole; and some whole pepper, mint, a large onion shred small, and put them in a large saucepan with nearly a pound of butter; as they boil up, shake in some flour; put in a French roll, fried in butter, to the soup, season it to the taste with salt and herbs; when you have done so, add the young peas to it, which must be half boiled first; you may leave out the flour if you do not like it, and instead of it put in a little spinage and cabbage-lettuce cut small, which must be first fried in butter, and well mixed with the broth.

Another Way.

To a gallon of soft water put a peck of peas, a handful of celery, mint, parsley, thyme, and

twenty onions, boil them all together; when enough, rub them through a sieve. Oil half a pound of butter in a saucepan, put to it four lettuces sliced, celery, mint, parsley, and onions; cover them close, and let them stew gently, frequently stirring them; when nearly enough, add a pint of very young peas, fill the saucepan with the pulp and liquor you have rubbed through the sieve, with a quarter of a pound more butter, and a little flour; cayenne, white pepper, and salt to the taste: let it boil twenty minutes, and serve it up with either toasted or fried bread.

Vegetable Soup.

Pare and slice five or six cucumbers, add to these at many cos-lettuees, a sprig or two of mint, two or three onions, some pepper and salt, a pint and a half of young peas, and a little parsley. Put all together, with half a pound of fresh butter, into a saucepan, stew them gently in their own liquor half an hour; then pour two quarts of boiling water, or broth, on them, and stew them two hours; thicken with a piece of butter rolled in flour, and serve it up.

An Excellent White Soup.

To four quarts of water put in a knuckle of veal and a pound of lean bacon, or a shank of ham, with two anchovies, a few pepper-corns, two or three onions, a bundle of sweet herbs, three or four heads of celery in slices; stew all together till the soup is as strong as you choose it; then strain it through a hair-sieve into a clean earthen pot; let it stand all night; take off the scum, and

pour it clear off into a tossing-pan; put in half a pound of Jordan almonds beaten fine, mace, and cayenne; boil it a little, and run it through a lawn sieve, then put in a pint of cream and the yolk of an egg.—This is very good without almonds; instead of which, put in a little ground rice, or flour and butter.

Gravy Soup.

Put a shin of beef to twelve quarts of water, six large onions, two turnips, a brown crust of bread, and a bundle of sweet herbs: set them over the fire and let them boil gently till all the juice be out of the meat: strain it through a sieve, add to the strained liquor one quart of strong gravy to make it brown; put in pepper, salt, and cayenne to the taste; put in a little celery and beet leaves, and boil it till they are tender. Or you may put in fried toast instead of these.

White Onion Soup.

Take thirty large onions, boil them in five quarts of broth, a little mace, and pepper; when the onions are quite soft, take them up and rub them through a hair-sieve, and work half a pound of butter with flour in them; boil it gently for half an hour, serve it up with a coffee-cupful of cream, and a little salt; be sure to stir it when you put in the flour and butter, for fear of its burning.

Brown Onion Soup.

Skin, and cut round ways in slices, six large Spanish onions, fry them in butter till they are a

nicc brown and very tender, take them out, and lay them on a hair-sieve to drain out the butter; when drained, put them in a pot with five quarts of broth, or boiling water, boil them one hour, and stir them often; add pepper and salt to the taste; rub the crumb of a penny loaf through a cullender, put it to the soup, stir it well to keep it from being in lumps, and boil it two hours more; ten minutes before you send it up, beat the yolks of two eggs, with two spoonfuls of vinegar, and a little of the soup; pour it in by degrees, and keep stirring it one way all the time; you may put in a few cloves if you choose.

N.B.—It is a fine soup, and will keep three or four days.

Hare Soup.

Cut a large hare into pieces, put it into an earthen mug, with three blades of mace, two large onions, a little salt, a red herring, half a dozen large morels, some red wine, and three quarts of water; bake it three hours in a quick oven, then strain it into a stew-pan: have ready boiled four ounces of French barley, and put it in; just scald the liver and rub it through a sieve with a wooden spoon; put it into the soup, set it over the fire, keep stirring it, but do not let it boil: send it up with crisp bread in it.

Giblet Soup.

Scald and clean three or four sets of goose or duck giblets: stew them with three quarts of very good gravy, and let them simmer till the gizzards (each in four pieces) are tender: skim it nicely, and add a quarter of a pint of cream, two

tea-spoonfuls of mushroom-powder, and an ounce of butter mixed with a dessert-spoonful of flour. Let all boil a few minutes, and serve with the giblets. It may be seasoned, instead of cream, with two glasses of sherry or Madeira, a large spoonful of catsup, and some cayenne. When in the tureen, add salt. Some put forcemeat-balls into this soup; fewer giblets will make very good soup.

Carrot Soup.

Cut the outside of ten carrots into thin slices, one large turnip, two or three onions, two heads of celery, a bit of parsnip, parsley, and thyme; put them into a stew-pan with a piece of butter and a large slice of ham; stew them till the soup is a fine colour, then put in the crumbs of a roll, and fill the stew-pan with gravy: when the carrots and other roots are quite tender, rub them through a fine sieve, boil it up, and serve with a French roll. Pepper and salt to the taste.

Soup Meagre.

Take half a pound of butter, put it into a deep stew-pan, shake it about, and let it stand till it has done making a noise; have ready six middling onions, peeled and cut small, throw them in, and shake them about: take a bunch of celery, clean washed and picked, cut it in pieces an inch and a half long, a large handful of spinage, washed and picked clean, a good lettuce cut small, and a small bundle of parsley chopped fine; shake all these together in the pan for a quarter of an hour; shake in a little flour, stir all together, and pour into the stew-pan two quarts of boil-

ing water; put in a handful of dry hard crust, a tea-spoonful of beaten pepper, three blades of mace beaten fine, stir all together, and let it boil gently for half an hour: take it off the fire, beat up the yolks of two eggs and stir in, and one spoonful of vinegar; pour it into the soup-dish and send it to table. If you have any green peas, boil half a pint in the soup for change.

Rice Soup, or Milk.

Put a pound of rice and a little cinnamon into two quarts of water; cover it close, and let it simmer very gently till the rice is quite tender: take out the cinnamon, sweeten to the palate, grate in half a nutmeg, and let it stand till it is cold; then beat up the yolks of three eggs with half a pint of white wine, mix them well, stir them into the rice, set them on a slow fire, and keep stirring all the time for fear of curdling: when it is of a good thickness and boils, take it up; keep stirring it till you put it into the dish. This is excellent with milk instead of wine; it may be eaten either hot or cold.

Ox Tail Soup.

Cut four or five tails into small pieces, put them into a digester with a shank of ham, some roast meat bones, the more the better, three turnips, six large onions, a bundle of sweet herbs, a crust of bread toasted brown, twelve cloves, and some white pepper; to these put eight quarts of broth, in which beef, or any other meat, has been boiled. It is the best to put it on the fire in the evening, and to let it simmer all night; it should be stew-

ed till the meat entirely leaves the bones. When done, strain it, and let it stand till cold: you will be able to take off the fat much better, which is of great consequence in all soups. Take as much of this as is wanted, boil and thicken it with flour and butter, put cayenne and salt to the taste; vermicelli is sometimes added; either have small rolls cut in two, or small pieces of toasted bread in the tureen.

Ox Cheek Soup, or Stew.

Soak and cleanse a fine cheek the day before it is to be eaten; put it into a stew-pot that will cover close, with three quarts of water; simmer it after it has first boiled up and been well skimmed. In two hours put plenty of carrots, leeks, two or three turnips, a bunch of sweet herbs, some whole pepper, and a little allspice. Skim it often; when the meat is tender, take it out; let the soup get cold, take off the cake of fat, and serve the soup separate, or with the meat; if with the meat, cut it into small pieces.

Mock Turtle Soup.

Clean a calf's head well, boil it nearly as much as for eating, cut it in pieces about two inches long and one thick, and put them into a digester. If the whole head is done at once, put to it three or four quarts of very good gravy, or, what will be much better, the same quantity of ox-tail soup; boil it with six or eight shallots, till it is tender; then add a large table-spoonful of essence of anchovy, four of oyster, or any other catsup, a tea-spoonful of beaten mace, rather less of cayenne,

salt to the taste, a pint of red or white wine, a piece of butter, and, should it not be thick enough, a little flour. When it is quite ready, put in forcemeat and egg balls. Truffles and morels improve this soup, but it is extremely good without them; this would be very good without the gravy, using the broth the head was boiled in instead. The soup will be richer, and more like turtle soup, if the skin be left on the head, taking care to have the hair properly scraped off; but a head is double the price with the skin on, and is not always to be had.

A Family Soup.

Wash the roots of a tongue in cold water and salt, boil them with a serag of mutton, some turnips, earrots, onions, and a root of celery; add water in proportion to the meat, and let it stew very slowly for some hours till the gravy is drawn from the meat: strain off the soup and let it stand till cold. The meat and earrots must be saved. When the soup is to be used, clear off the fat, put in the meat again without the bones, cut the earrots into dice, add a fresh onion fried till it is a nice brown, and a head of fresh celery cut into thin long pieces, a few spoonfuls of ground rice, or oatmeal, and a piece of bread toasted very brown; stew it till the fresh vegetables are tender, and serve it up with toasted bread. Salt, pepper, cayenne, and cloves, to the taste.

A Plain White Soup.

Stew four turnips, six onions, and half a pound of ham, in six pints of water; when cold, take off

the fat, remove the sediment, and add a quarter of a pound of vermicelli, the yolks of four eggs, and a pint of cream.

N. B.—Boil the vermicelli a few minutes in the soup, then add the eggs and cream, after which it must be made hot, but not to boil.

Oyster Soup.

Take two quarts of veal broth; beat the yolks of ten hard eggs, with the hard part of a pint of oysters, in a mortar, and add them to the broth: simmer it all for half an hour; strain it off, and put it and the oysters (nicely washed and bearded) into the pan: simmer it five minutes: have ready the yolks of six raw eggs well beaten, and add them to the soup; stir it on the fire till it is thick and smooth, but do not let it boil: serve all together; add a little mace, pepper, flour, and butter.

Turnip Soup.

Put about a quarter of a pound of butter, and half a pint of stock, into a stew-pan, with eight or ten turnips, and six onions sliced very thin: set it over a fire to do gently for an hour; then put in two quarts of good stock, and let it boil gently for another hour; rub it through a tamis cloth; return it into the stew-pan to keep hot, but do not let it boil after it is rubbed through.

Asparagus Soup.

Take three quarts of gravy, not very strong, put in a quarter of a hundred of asparagus, three or four cos-lettuces, two or three sprigs of mint, and four or five onions, all cut into small pieces;

stew over a slow fire till all the vegetables are tender; rub it through a sieve; season with pepper and salt, and add a little flour and butter: have ready some asparagus that has been boiled, cut it into pieces an inch long, and put it in.

Another way.

Take three quarts of gravy, not very strong, put to it half a hundred of asparagus cut into pieces an inch long, two cos-lettuces, two or three sprigs of mint, three or four onions, and a little parsley, all chopped rather fine; stew all together till the vegetables are quite tender; season with pepper and salt, and add a little flour and butter.

A good Broth.

Put lean beef, a scrag of veal, a scrag of mutton, sweet herbs, and a few pepper-corns, into a tin saueepan, with four quarts of water; simmer to two quarts, clear from the fat when cold. Add one onion if approved.

Soup and broth made of different meats, are more supporting, as well as better flavoured.

SAUCES.

Sauce for a Goose.

PALE, core, and slice some apples, put them in a saucepan with as much water as will keep them from burning; set them over a very slow fire, keep them close covered till they are all of a pulp, then put in a lump of butter, and sugar to the

taste ; beat them well, and send them to the table in a sauce-boat.

Gooseberry Sauce.

Take some melted butter, put into it a spoonful of the juice of sorrel, a little sugar, and a few codled gooseberries ; pour it into sauce-boats, and send it hot to table.

A pretty little Sauce.

Take the liver of a fowl, bruise it with a little of the liquor, cut a little lemon-peel fine, melt some good butter, and mix the liver by degrees ; give it a boil, and pour it into a dish.

Egg Sauce.

Boil the eggs hard, and cut them into small pieces ; then put them to melted-butter.

Bread Sauce.

Boil a large onion, cut into four, with some blaek pepper-eorns and milk, till the onion is very soft. Pour the milk strained on grated white stale bread, and eover it. In an hour put it into a saucepan, with a good piece of butter mixed with a little flour ; boil the whole up together, and serve it up.

Onion Sauce.

Boil some large onions in a good deal of water, till they are very tender ; put them into a eullender, and, when drained, pass them through it with a spoon ; put them into a saucepan, with a good piece of butter, a little salt, and a gill of

cream; stir them over the fire till they are of a good thickness.

Poivrade Sauce.

Chop four shalots fine, half a pint of good gravy, a table-spoonful of vinegar, pepper, salt, and a little lemon: boil all up a minute or two. It is sometimes liked thickened with a lump of butter rolled in flour.

Celery Sauce, for Roasted or Boiled Fowls, Turkey, Partridges, or other Game.

Take a large bunch of celery, wash and pare it very clean, cut it into little thin pieces, and boil it gently in a little water till it is tender: then add a little beaten mace, some nutmeg, pepper and salt, thickened with a good piece of butter rolled in flour; boil it up, and add a little cream.

Lobster Sauce.

Bruise the body of a lobster into thick melted-butter, cut the flesh into it in small pieces, stew all together, and give it a boil; season with a little pepper, cayenne, salt, and a very small quantity of mace. You may add two or three spoonfuls of cream and a little essence of anchovy. If the lobster be small, or a great deal of sauce be wanted, stew all the shells well, and make the sauce of the water; this will give more flavour to the lobster.

Another Way.

Cut a hen lobster into pieces the size of dice; put the spawn into a mortar, with a piece of but-

ter and four anchovies; pound them together and rub it through a hair-sieve; put a cut lobster into a stew-pan with half a pint of stock, and a piece of butter rolled in flour; set it over a stove, and keep stirring it till it boils; if not thick enough, put in a little flour and water, and boil it again; put the spawn in and give it a simmer; if the spawn boils it is apt to spoil the colour of the sauce; add a little lemon pickle and corach, and squeeze in half a lemon. Crab sauce is made the same way.

Oyster Sauce.

As you open the oysters, put them into a basin, wash them out of their liquor, and put them in another basin: when the liquor is settled, pour it clean off into a saucepan, with a little white gravy, a tea-spoonful of lemon-pickle and some mace; thicken it with flour and a good piece of butter; boil it three or four minutes, add a spoonful of thick cream, put in the oysters, keep shaking them over the fire till they are quite hot, but do not let them boil, it makes them hard and look little.

Clumber Fish Sauce.

Take one quart of red port, half a pint of white wine vinegar, one pound of anchovies, half an ounce of black pepper, the same quantity of Jamaica, cayenne, and ginger; the rind and juice of a lemon, a little horse-radish, a bunch of thyme, an onion, or a few shalots. Boil all together half an hour; when nearly cold, strain it through a hair-sieve; when cold, bottle it off for use.

Shrimp Sauce.

If the shrimps are not picked at home, pour a little water over them to wash them; put them to butter melted thick and smooth, give them one boil, and add the juice of a lemon.

Anchovy Sauce.

Take a pint of gravy, put in an anchovy, a piece of butter rolled in a little flour, and stir all together till it boils; you may add a little juice of lemon, catsup, red wine, and walnut liquor, just as you please.

Plain butter melted thick with a spoonful of walnut pickle, or catsup, or anchovy, is a good sance; in short, you may put as many things as you choose into sauce.

Lobster Salad.

Make the salad sauce as for a regular salad, mix some of the red seed of the lobster with it. Pick the flesh into smallish pieces, and mix it with the green of the vegetables, serve in a dish, not a bowl; any kind of cold fish makes a good salad, particularly boiled sole; so that when lobsters are dear, a small one, with cold sole, will make a large salad.

Horseradish Sauce for Cold Meat.

Grate the horseradish as fine as possible, mix it well with mustard and cream, add salt and vinegar to the taste; this will keep bottled in a cool place several days, it should be of the consistency of bread sauce.

Mint Sauce.

Pick the leaves from the stalks, wash them in clean water; mince them very fine, mix equal quantities of vinegar and water, put in the mint, and sweeten with raw sugar.

Different sorts of Sauce for a Pig.

There are several ways of making sauce for a pig. Some do not like any sage in the pig, only a crust of bread; but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some like bread sauce in a basin, made thus: put a good piece of crumb of bread, a blade of mace, and a little whole pepper, into a pint of water; boil it for about five or six minutes, and then pour the water off; take out the spice, and beat up the bread with a lump of butter, and a little milk, or cream. Some like a few currants boiled in it, a glass of wine, and a little sugar. Others take half a pint of good beef gravy, and the gravy that comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catsup, and boil them all together; then take the brains of the pig and bruise them fine; put all these together, with the sage, in the pig, and pour into a dish. It is a very good sauce. When you have not gravy enough out of the pig with the butter for sauce, add about half a pint of veal gravy to it; or stew the pettitoes, and take as much of that liquor as will do for sauce, mixed with the other.

N. B.—Some prefer the sauce being sent in a boat, or basin.

Different sorts of Sauce for Venison.

You may make either of these sauces for venison: Currant-jelly warmed; or a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes;—or a pint of vinegar, and a quarter of a pound of sugar, simmered till it is a syrup.

Different sorts of Sauce for a Hare.

Put a pint of cream and half a pound of fresh butter into a sauepan, and keep stirring it with a spoon till the butter is melted and the sauee is thiek; then take up the hare, and pour the sauee into the dish. Another way: make good gravy, thickened with a small piece of butter rolled in flour, and pour it into the dish. You may leave the butter out if you do not like it, and have some eurrant-jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus: take a pint of red wine, a quarter of a pound of sugar, and set it over a slow fire to simmer for about a quarter of an hour. You may do half the quantity, and put it into a sauee-boat, or basin.

Sauce for Wild Fowl.

Simmer a tea-cupful of port wine, the same quantity of good meat gravy, a little shalot, a little pepper, salt, a grate of nutmeg, and a bit of mace, for ten minutes: put in a bit of butter and flour, give it all one boil, and pour it through the birds. In general they are not stuffed as tame, but may be done so if liked.

Another for the same, or for Ducks.

Serve a rich gravy in the dish: cut the breast

into slices, but do not take them off; cut a lemon, and put pepper and salt on it; then squeeze it on the breast, and pour a spoonful of gravy over before you serve anyone.

Parsley Sauce when no Parsley Leaves are to be had.

Tie up a little parsley seed in a piece of clean muslin, and boil it ten minutes in some water. Use this water to melt the butter, and throw into it a little boiled spinage minced, to look like parsley.

An excellent substitute for Caper Sauce.

Boil slowly some parsley till it become a *bad colour*, cut, but do not chop it fine, put it to some melted butter, with a tea-spoonful of salt and a dessert-spoonful of vinegar, boil up and serve.

Mock Oyster Sauce for anything.

Take a quarter of a pint of water, a dessert-spoonful of essence of anchovy, mace, pepper, salt, and the end of a lemon; boil these together, strain them, and add butter, flour, and cream.

To make Tomato, or Love-Apple Sauce,

Which greatly enriches and flavours all gravies and made dishes, and is an excellent fish sauce.

Take the tomato in September or October, when quite ripe, and bake them in an oven till they are as soft as a roasted apple. Then take off the skin and rub them through a sieve, and mix with it as much Chili vinegar as will make the sauce to the consistency of thick cream, and salt to the taste. Put to each quart one ounce

of garlie and two ouncees of shalots; boil it all together a quarter of an hour, and skim it well; then put it through a sieve, take out the garlie and shalots, and let it stand till quite eold: then bottle it, and mix it up in the bottle by shaking. When the bottle is opened, and it is found to be fermenting, add more salt, and boil it again.

With regard to the garlie and shalots, the quantity may be increased or diminished according to the taste, or the garlie may be left out altogether, and the quantity of shalots increased in their place. Some put lemon juice in.

Mushroom Sauce for White Fowls of all sorts.

Take a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stewpan, with a little butter, a blade of mace, and a little salt; stew gently half an hour, then add a pint of cream, the yolks of two eggs well beaten, and keep stirring till it boils up: then squeeze half a lemon, put it over the fowls, or turkeys, or in basins, or in a dish, with a piece of French bread, first buttered, then toasted brown, and dip it in boiling water; put it in the dish, and the mushrooms over.

Another Way.

Take half a pint of cream and a quarter of a pound of butter, stir them together one way till it is thick; add a spoonful of mushroom pickle, pickled mushrooms, or fresh, if you have them. Garnish only with lemon.

Fish Sauce.

One pint of vinegar, one cupful of soy, one

cupful of catsup, two table-spoonfuls of anchovy, a little cayenne, cloves, mace, ginger, a few shalots chopped fine, boil it; when cold, add the juice of a lemon and put it into a bottle; do not strain it.

Quin's Fish Sauce.

Take a quart of walnut pickle, put to it six anchovies, mace, cloves, whole pepper, six bay leaves, six shalots, and boil them all together till the anchovies are dissolved; when cold, put in half a pint of red wine and bottle it; when you use it give it a shake: two spoonfuls of this to a little rich melted butter makes good sauce.

Another Way.

Take half a pint of mushroom catsup, a quarter of a pint of pickled walnut liquor, three anchovies, two cloves of garlic pounded, a quarter of a tea-spoonful of cayenne pepper, put all into a bottle, and shake it well.

Dutch Sauce, for all Fresh-Water Fish.

Take a quarter of a pound of butter, four spoonfuls of water, dredge in a little flour, chop three anchovies and put in with three spoonfuls of good vinegar, and a little scraped horse-radish; boil all together, and send it up immediately, or it will oil.

Another Way.

To a little broth, or water, add a little mace, an onion, a bunch of thyme, parsley, and a bay leaf; let them boil a while, then strain off the liquor, put to it the yolk of an egg, a little flour and butter, and a spoonful of white wine; set it on the

fire to thicken, but do not let it boil for fear it should curdle; then add to it a little lemon juice or vinegar.

Shalot Sauce for Roasted Fowls.

Take six shalots chopped fine, put them into a saucepan with a gill of gravy, a spoonful of vinegar, some pepper and salt; stew them for a minute; pour them into a dish, or put them into sauce-boats.

Lemon Sauce for boiled Fowls.

Take a lemon and pare off the rind, cut it into slices, take the kernels out, cut it into square bits, blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a boat, pour some hot melted butter on it, and stir it up. Boiling will make it go to oil.

Melted Butter.

Take a quarter of a pound of butter, with two tea-spoonfuls of cream: shake the saucepan over a clear fire till the butter is completely melted. Shake it only one way, and be careful not to put the saucepan upon the fire.

Another Way.

Mix on a clean trencher a little flour with a large piece of butter, in the proportion of a tea-spoonful to a quarter of a pound; put it into a saucepan, and pour on it two spoonfuls of hot water; set it on the fire and let it boil quickly. You must stir it one way, and serve up as soon as it is ready.

Salad Sauce.

Take the hard yolks of two eggs, a dessert-spoonful of grated Parmesan cheese, a little mustard, a dessert-spoonful of tarragon vinegar, and a spoonful of catsup. When well incorporated, add four spoonfuls of salad oil, and one of elder vinegar. Beat it so as to incorporate the oil with the other ingredients.

Another Way.

Boil one or two large onions till soft and perfectly mild; when cold, mix the onions, celery sliced, and beet-root which has been roasted in the oven, it has more flavour than when it is boiled. Dress the salad with oil, vinegar, salt and pepper. The onions and beet-root are very good without the celery.

Ingredients for Salad Sauce.

Vinegar, tarragon vinegar, Chili vinegar, essence of anchovy, mushroom catsup, walnut catsup, yolks of eggs, both boiled and raw, cream, mashed potatoe, cold melted butter, oil, mustard, pepper and salt. It is not intended that all these should be put into the same salad, but a selection may be made to suit the taste, a good salad sauce must be the result of experience. The eggs must be well rubbed, and the whole made as smooth as possible, and of the consistence of thick cream; great care should be used in cleaning the vegetables, and in keeping them crisp and cool; the sauce may either be put with the vegetables in the salad bowl, or in a butter boat.

White Sauce for Carp.

Put an onion, a few shalots, and three anehovies into half a pint of cream: boil them up together, then put in two ounces of butter, with the yolks of two eggs, and a little elder or white wine vinegar, according to palate: keep stirring it while over the fire to prevent eurdling. Many prefer this sauce to that made with red port, or claret.

Sauce for any kind of Fish.

Take a little of the water that drains from the fish; add an equal quantity of veal stoek. When boiled enough, put it into a saucepan, with a whole onion, one anehovy, a spoonful of eatsup, and a glass of white wine; thicken with a piece of butter rolled in flour, and a spoonful of cream. You may, if preferred, use red wine; but if so, leave out the cream.

Piquant Sauce.

Put two sliced onions, with a piece of butter, into a stew-pan; a carrot, parsnip, a turnip, a little thyme, sorrel, basil, two cloves, two shalots, a clove of garlie, and some parsley; turn it over the fire till well coloured; shake in a little flour; moisten it with some stoek, and a spoonful of vinegar. Boil it gently a few minutes; skim and strain it through a sieve; and season with salt and pepper.

Oyster Sauce for Fish, Fowl, &c.

Open two or three score of oysters, be careful not to waste any of the liquor, and pour a pint of water upon them; strain, and let the water

settle ; put it into a saucepan, with a little beaten mace, pepper, cayenne, a dessert-spoonful of essence of anchovy, the same of lemon pickle, some flour and butter ; stir it till it boils : put in the oysters, and a table-spoonful or two of good cream ; keep it on the fire a minute, and it will be done. This sauce, made with less water and more cream, will do for boiled fowls, or turkey ; without any cream, it will do for beef-steaks.

White Sauce.

To half a pint of water, or veal broth, put a dessert-spoonful of essence of anchovy, the same quantity of lemon pickle, some beaten mace, pepper, salt, flour, and butter, keep stirring it till it boils ; then add a half pint of cream ; let it remain on the fire a little time, but do not let it boil after the cream is in. It will be very good without the essence of anchovy, and with a slice or two of lemon instead of the lemon pickle.

GRAVIES.

To Make Gravy.

If you live in the country, where gravy meat is not always to be had, when the meat comes from the butcher's, take a piece of beef, veal, mutton, and any cold meat bones ; cut them into very small pieces, and take a large deep saucepan with a cover, lay the beef at the bottom, then the mutton, then a small piece of bacon, a slice or two of carrot, some mace, cloves, whole pepper, black

and white, a large onion cut in slices, a bundle of sweet herbs, and then lay in the veal. Cover it close over a slow fire for six or seven minutes: shake the saucepan now and then: then dust some flour in, and have ready some boiling water: pour it in till the meat is rather more than covered. Cover it close, and let it stew till it is rich and good; season it to the taste with salt, and strain it off; when cold, take off the fat. This will do for most things. Beef liver, or milt, or the milts of sheep, make very good gravy; the liver should be steeped some time in warm water, then cut in slices, and half fried with onions; indeed, all gravy meat is better half fried before being put to the other ingredients to stew.

A Clear Brown Stock for Gravy-Soup, or Gravy.

Put a knuckle of veal, a pound of lean beef, and a pound of lean bacon, all sliced into a stew-pan, with two or three scraped carrots, two onions, two turnips, two heads of celery sliced, and two quarts of water. Stew the meat quite tender, but do not let it brown. When thus prepared, it will serve either for soup, or brown, or white gravy; if for brown gravy, put in some of the following colouring, and boil it a few minutes.

Colouring for Soups, or Gravies.

Put four ounces of lump sugar, a gill of water, and half an ounce of the finest butter into a small tosser, and set it over a gentle fire. Stir it with a wooden spoon, till of a light brown. Add half a pint of water; boil, skim, and, when cold, bot-

tle, and cork it close. Put to soup, or gravy, as much of this as will give a proper colour.

A Gravy without Meat.

Put a glass of small beer, a glass of water, some pepper, salt, lemon-peel grated, a bruised clove or two, and a spoonful of walnut pickle, or mushroom catsup, into a basin. Slice an onion, flour and fry it in a piece of butter till it is brown. Turn the above into a small tosser with the onion, and simmer it covered twenty minutes. Strain it off for use, and, when cold, take off the fat.

A strong Fish Gravy.

Skin two or three eels, or some flounders, gut and wash them clean; cut them into small pieces, and put them into a saucepan. Cover them with water, and add a little crust of bread toasted brown, two blades of mace, some whole pepper, sweet herbs, a piece of lemon-peel, an anchovy or two, and a tea-spoonful of horse-radish. Cover close, and simmer; add a piece of butter and flour, and boil with the above.

POTTING.

To Pot Beef.

RUB three pounds of beef with a little brown sugar and saltpetre; let it lie twenty-four hours, wash it, clean and dry it well with a cloth; season it with a little beaten mace, pepper, and salt to the taste; cut it into five or six pieces, put it in an earthen pot, with a little water, and lumps of sweet suet upon it; let the pot boil in a sauce-

pan of water until the meat be tender : this is much better than baking it, there is less waste : take it out and beat it in a mortar ; add a little more mace, pepper, and salt ; put some butter in the gravy and fat that came from the beef, put it in as required, and beat it exceedingly fine ; put it into pots, and press it close down ; pour clarified butter over it, and keep it in a dry place.

To Pot Veal.

Season a large slice of the fillet with mace, pepper, and salt ; put it into a jar with a little water, half a pound of butter, or suet, and tie a paper over it ; let the jar boil in a saucepan of water until the meat be tender ; beat it well, and put in by degrees the fat and gravy it has been stewed in ; when done, cover it with clarified butter.

Rabbits, and almost any meat, may be done in the same way, whether cold or undressed.

To Pot Veal, or Chicken, with Ham.

Pound some cold veal, or white of chicken, seasoned as directed in the last article, and put layers of it with layers of ham pounded, or rather shred ; press each down, and cover with butter.

To Pot Venison.

Lay a piece of venison, fat and lean together, on a dish, and stick pieces of butter all over ; tie brown paper over it, and stew it as before directed ; take it out of the liquor hot ; drain, and lay it on a dish ; when cold, take off the skin, and beat it in a marble mortar, fat and lean together ; season it with mace, cloves, nutmeg, black pepper

and salt to the taste; when the butter is cold that it was stewed in, take a little of it and beat in with it to moisten it; put it down close, and cover it with clarified butter. You must be sure to beat it till it is like a paste.

To Pot a Hare.

Case a hare that has hung for four or five days, and cut it into quarters; put it in a pot, season it with pepper, salt mace, and a pound of butter over it; stew it four hours; when it comes out, pick it from the bones, and pound it in a mortar with the butter that comes off the gravy, a little beaten cloves and mace, till it is fine and smooth; put it close down in potting pots, with clarified butter over it.

To Pot Cheshire Cheese.

Put three pounds of Cheshire cheese into a mortar with half a pound of good fresh butter, pound them together, and in the beating add a gill of white wine, and half an ounce of mace beaten fine and sifted like a powder; when all is well mixed, press it hard down into a pot, cover it with clarified butter, and keep it cool. A slice of this excels the best cream cheese that can be made.

Another way.

Take an equal quantity of Cheshire and Derbyshire cheese, as much as will fill a small pot, mix it well together with a piece of butter, a glass of Madeira, or half as much brandy, and mustard to the taste: pound it very fine, press it down in the pot, and pour butter over it.

*To Pot Pheasants, Partridges, and all sorts
of Birds.*

Gut the birds, dry them with a cloth, season with mace, pepper, and salt; put them into a pot with butter, tie it down with paper, and bake them in a moderate oven: when you take them out, drain the gravy from them, put them into potting pots, and cover them with clarified butter.

To Pot Pigeons, or Fowls.

Cut off their legs, draw and wipe them with a cloth, but do not wash them; season well with pepper and salt, put them into a pot with as much butter as will cover them; when stewed tender, drain them dry from the gravy; lay them on a cloth, and it will suck up the gravy; season again with salt, mace, cloves, and pepper beaten fine; put them close down into a pot; take the butter, when cold, clear from the gravy, set it before the fire to melt, and pour it over the birds; if you have not enough, clarify more, and let the butter be nearly an inch thick above the birds. Thus you may do all sorts of fowl; only wild fowl should be boned, (but you may do as you please.)

To Pot Salmon.

Seale a piece of fresh salmon, wipe it clean, (let the piece or pieces be as large as will lie in the pot,) season it with Jamaica pepper, black pepper, mace, and cloves, beaten fine, mixed with salt, a little salprunella beaten fine, and rub the bone with it; season with a little of the spice, pour clarified butter over it, and stew it well;

take it out carefully, and lay it to drain; when cold, season it well, put it in the pot close, and cover it with clarified butter as above.

Carp, tench, trout, and several sorts of fish, may be done the same way.

Another Way.

Take any salmon that has been spared from dinner, pick all the bones clean out, beat it well in a marble mortar, season it with cayenne pepper, mace, salt, and a little essence of anchovy; mix the whole up with a little butter, and pot it; some put butter over the pots, but writing-paper cut to fit the pot exactly, and put close to the salmon, will do as well. Turbot, halibut, and cod, may be done the same way.

To Pot Eels.

Skin, gut, and clean the eels; cut them in pieces about four inches long; season them with pepper, salt, beaten mace, and a little dried sage rubbed very fine; rub them well with the seasoning, lay them in a brown pot, put over them as much butter as will cover them, tie them down with paper, and stew them; take them out, when cold, put them into small pots, and cover them with clarified butter. You may pot lampreys the same way.

To Pot Lobsters.

Take the meat out of the claws and belly of a boiled lobster, put it into a marble mortar, with mace, pepper, salt, and a piece of butter half the size of an egg; beat them all together till they come to a paste, and put one half of it into the

pot; take the meat out of the tail part and lay it in the middle of the pot; put on it the other part of the paste, press it close down, and pour over it clarified butter, a quarter of an inch thick.

Another Way.

Take out the meat as whole as you can; split the tail, and remove the gut; if the inside be not watery, add that. Season with mace, nutmeg, white pepper, salt, and a clove or two, in the finest powder. Lay a little fine butter at the bottom of the pan, and the lobster smooth over it, with bay leaves between; cover it with butter, and bake gently. When done, pour the whole on the bottom of a sieve; and, with a fork, lay the pieces into potting-pots; some of each sort, with the seasoning about it. When cold, pour clarified butter over, but not hot. It will be good next day; or highly seasoned, and thick covered with butter, will keep some time.

Potted lobster may be used cold, or as a frie-assee, with a cream sauce: it then looks very nice, and eats excellently, especially if there is spawn.

Mackerel, Herrings, and Trout, are good potted as above.

To Pot Shrimps.

Pick the finest shrimps you can get, season them with a little beaten mace, pepper, salt to the taste, and a little cold butter; pound them all together in a mortar till it comes to a paste, put them down in small pots, and pour over them clarified butter.

To pot Tongues.

Mix an ounce of saltpetre and four ounces of brown sugar ; rub a neat's tongue well with it, and let it lie in it two days. Boil it till tender, and take off the skin and side bits. Cut the tongue in very thin slices, beat it in a marble mortar, with half a pound of clarified butter ; season with pepper, salt, and mace : pot as usual.

Buttered Crab.

Pick the meat out of a crab, clear the shell from the head, then put the meat with a little nutmeg, salt, pepper, a bit of butter, crumbs of bread, and three spoonfuls of vinegar, into the shell again, and set it before the fire. The vinegar may be left out ; some add a little juice of lemon. You may brown it with a salamander.

Dry toast should be served to eat it upon.

To marble Veal.

Boil, skin, and cut a dried tongue quite thin ; beat it well with a pound of butter, and a little beaten mace, till like a paste. Have ready some veal stewed, and beat it in the same manner. Put some veal into a potting-pot, lay the tongue on in lumps, and it will then cut like marble. Fill the pot close up with veal, press it down hard, and pour clarified butter over it. Keep it in a dry place, and when you send it to table, cut it into slices. Garnish with parsley.

To pot Moor Game.

Pick, draw, wipe them with a clean cloth, and

season with pepper, salt, and mace. Put one leg through the other, and roast them a good brown. When cold, put them into pots, and pour over them clarified butter; but let their heads be seen above.

To pot Geese and Turkeys.

Cut a fat goose and a turkey down the rump, and bone them; lay them quite open; season them all over with nutmeg, (use three,) as much white pepper, with double the quantity of salt. Lay the turkey within the goose, and keep them in seasoning two nights and a day; then roll them up like collared beef, very tight and short, and bind them fast with tape. Bake them in a long pan till tender. Let them lie in the hot liquor one hour; take them out, and let them stand till the next day; unbind them, place them in a pot, and pour clarified butter over. Keep them for use, and, as wanted, cut them into thin slices.

Potted Dripping, for Frying Meat, Fish, etc.

Boil six pounds of good beef dripping in soft water, strain it into a pan, and let it stand till cold; take off the hard fat, and scrape the gravy from the inside; do this five or six times; when cold and hard, take it off clean from the water; put it into a large saucepan with six bay leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper; let the fat be melted, and just hot enough to strain through a sieve into the pot: when cold, cover it up. The best way is to turn the pot upside down, as then nothing can get at it. Potted dripping makes delicious paste for puddings, &c., and will keep a long time.

To Pot Woodcocks.

Pluck, and draw out the trails of six woodcocks, skewer their bills through their thighs, put their legs through each other, and their feet upon their breasts. Season with mace, pepper, and salt. Put them into a deep pot, with a pound of butter, and tie a strong paper over them. Bake in a moderate oven, and, when done, lay them on a dish to drain. Put them into potting pots; put the clear butter that comes from the gravy upon them. Fill up the pots with clarified butter. Keep them in a dry place. Snipes should be done in the same way.

To Pot Lampreys.

Skin the lampreys, cleanse them with salt, and wipe them dry; beat some black pepper, mace, and cloves, mix them with salt, and season them; lay them in a pan, and cover them with clarified butter: bake them an hour; order them as the eels, only let them be seasoned; one will be enough for a pot: season them well, let the butter be good, and they will keep a long time.

To Clarify Butter.

Put some butter into a clean sauepan, with a spoonful of water, set it over a slow fire, when it is melted, seum it, take it off the fire, let it stand a little, and pour it into the pots: take care you do not pour in the milk, which settles to the bottom of the sauepan.

COLLARING.

To Collar a breast of Veal.

BONE a breast of veal, beat it with a rolling-pin, and rub it over with the yolk of an egg; beat a little mace, cloves, nutmeg, and pepper very fine, with a little salt, a handful of parsley, some sweet herbs, lemon-peel shred fine, and a few bread crumbs; mix altogether and strew over it: roll it up tight, bind it with a fillet, and wrap it in a cloth; boil it two hours and a half in water made pretty salt; hang it up by one end till cold. Make a pickle: to a pint of salt and water put half a pint of vinegar, lay it in a pan, and let the pickle cover it: when you use it cut it into slices; garnish with parsley and pickles.

A breast of mutton may be done the same way.

To Collar Beef.

Lay the thin end of the flank, or the flat ribs of fine beef, not too fat, on a dish, with salt and saltpetre: turn and rub it every day for a week, and keep it cool. Take out the bones, gristle, and skin of the inside part, and cover it thick with the following seasoning cut small; a large handful of parsley, the same of sage, some thyme, marjoram, penny-royal, pepper, salt, and allspice. Roll the meat up as tight as possible, bind it, and boil it gently for seven or eight hours. A cloth must be put round before the tape. Put the beef under a good weight whilst hot, without undoing it, which will make the shape oval. Part of a breast of veal rolled in with the beef, looks and eats very well.

Collared Eel.

Bone a large eel, but do not skin it: mix pepper, salt, mace, allspice, and a clove or two, in the finest powder, and rub over the whole inside; roll it tight, and bind with a coarse tape. Boil it in salt and water till enough; add vinegar, and, when cold, keep the collar in pickle. Serve it either whole or in slices. Chopped sage, parsley, a little thyme, knotted marjoram, and savoury, mixed with the spices, greatly improve the taste. Mackerel or salmon may be done the same way.

To collar Salmon.

Split such part of the fish as may be sufficient to make a handsome roll, wash and wipe it, and having mixed salt, white pepper, pounded mace, and Jamaica pepper, in quantity to season it very high, rub it well inside and out. Then roll it tight and bandage it, put as much water and one-third vinegar as will cover it, with bay-leaves, salt, and both sorts of pepper. Cover close, and simmer till done enough. Drain and boil quick the liquor, and put on when cold. Serve with fennel. It is an elegant dish, and extremely good.

To make Pig Brawn.

Take pig's feet, ears, and odd pieces, boil them until the bones come out; take two large handfuls of parsley and sage, scald it and chop it very fine, put a sufficient quantity of pepper and salt to it; mix them well up together, put it in a cloth, and then in a shape or measure, with a heavy weight upon it.

To make Mock Brawn.

Rub a piece of the belly part, and the head of a young porker, with saltpetre, and let it lie three days; wash it clean, split the head, and boil it: take out the bones, and cut it in pieces: lay four ox feet, boiled tender, and cut in thin pieces, in the belly piece, with the head cut small; roll it up tight with sheet tin, that a trencher will go in at each end; boil it four or five hours: when it comes out set it up on one end, and press the trencher down with a very heavy weight; let it stand all night; in the morning take it out of the tin, and bind it with a white fillet; put it into cold salt and water, and it will be fit for use.

You must make fresh salt and water, every four days, and it will keep a long time.

Another way.

Rub the offal of one or two pigs with common salt and saltpetre; let it remain in salt four or five days. Boil it till the bones may be taken out; put the meat into a cloth, taking care to divide the fat amongst the lean; you may, if you approve it, add a little pepper and any other seasoning. Put the cloth into a mould or pot, something in the shape of a Stilton cheese, place a weight upon it, and, when cold, take off the cloth. The broth will make very good peas soup.

To collar a Pig's Face.

Chop the face in many places, and wash it in several waters; boil it till the meat will leave the bones; take out the bones, cut open the ears, take out the ear-roots, cut the meat in pieces, and sea-

son it with pepper and salt. While it is hot, put it in an earthen pot, place the ears round the outside of the meat, put a board on that will go in the inside of the pot, set a weight upon it, and let it stand all night; the next day turn it out, cut it round ways, and it will look elose and bright.

To collar a Calf's Head.

Take a calf's head with the skin on, dress off the hair, rip it down the face, take out the bones earefully from the meat, steep it in warm blue milk till it is white, lay it flat, rub it with the white of an egg, and strew over it a tea-spoonful of white pepper, two or three blades of beaten mace, one nutmeg, a spoonful of salt, two seore of oysters ehopped small, half a pound of beef marrow, and a large handful of parsley; lay them all over the inside of the head; cut off the ears and put them in a thin part of the head; roll it up tight, bind it with a fillet, and wrap it in a clean cloth; boil it two hours, and, when it is almost cold, bind it with a fresh fillet, and put it in a pickle made of one pint of salt and water, and half a pint of vinegar.

PUDDINGS, DUMPLINGS, ETC.

Lemon Pudding.

GRATE the rinds of three lemons, beat up twelve yolks and six whites of eggs, put in half a pint of cream, half a pound of fine sugar, and a quarter of a pound of butter melted; mix all well together,

squeeze in the juice of two lemons, put it over the stove, and stir it till it is thick; put a puff paste round the rim of the dish, pour in the pudding, and bake it three quarters of an hour.

Another way.

Grate the peels of two lemons lightly, take two Naples' biscuits or bread grated, and put to the juice of the lemon; take eight yolks and four whites of eggs, beat in six ounces of lump sugar finely sifted, and a quarter of a pound of butter; beat with a spoon till it comes to a cream; mix all well together, lay puff paste round the dish, and paper it over when you send it to the oven: an hour will bake it.

Boiled Lemon Pudding.

Rub four ounces of bread through a cullender, four ounces of beef suet shred fine, a quarter of a pound of loaf sugar rolled fine, four eggs, the juice of two lemons, and the peels grated. Mix all with two ounces of candied orange-peel, put it into a shape well buttered, and boil three hours. Butter a piece of paper and lay on the top before you put on the cloth, tie it up tight to prevent the water getting in. Make a sauce of melted butter, sugar, and the juice of a lemon.

A boiled Suet Pudding.

Take a quart of milk, eight spoonfuls of flour, a pound of suet shred small, four eggs, one spoonful of beaten ginger, and a tea-spoonful of salt: mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk and suet. Let the batter be pretty

thick, and boil it two hours; this makes a very large pudding.

Hunter's Pudding.

Mix a pound each of suet, flour, currants, raisins stoned and a little cut, the rind of half a lemon finely shred, six Jamaica peppers in fine powder, four eggs, a glass of brandy, a little salt, and as little milk as will make it of a proper consistence; boil it in a floured cloth, or a melon-mould, eight or nine hours. Serve with sweet sauce. Add sometimes a spoonful of peach-water for change of flavour.

Ice Pudding.

Lay a bottom of spun sugar and fruit cut in pieces, in a mould; pour a rich custard into it, and ice it.

Marlborough Pudding.

Four ounces of butter melted, four ounces of lump sugar pounded fine, and four eggs well beaten; mix all well together. Line the dish with paste, and put a layer of preserve of some kind, or lemon-peel, cut fine; about half an hour will bake it.

A very excellent Plum Pudding.

Half a pound each of currants, raisins, and raw sugar, a pound each of suet chopped fine, and crumbs of bread, two ounces of candied lemon-peel, and a little salt; mix all together, with six whole eggs, or eight yolks and four whites. Put it into a cloth and boil it five or six hours. Serve with brandy sauce. These puddings will keep a long time, if hung up in the cloth in a dry place.

Another way.

The same proportions of flour and suet, half the quantity of fruit, with spice, lemon, a glass of wine or not, one egg, and milk, will make an excellent pudding, if long boiled.

Another way, very excellent.

Take one pound of flour, a quarter of a pound of currants, the same of raisins, half a pound of suet, half a pound of treacle, a little nutmeg and candied lemon; mix the whole up with a little milk, tie it up and boil it three hours. Serve it up with brandy sauce.

Quaking Pudding.

Scald a quart of cream; when nearly cold, put to it four eggs well beaten, a spoonful and a half of flour, some nutmeg and sugar: tie it close in a buttered cloth, boil it an hour, and turn it out with care, lest it should crack. Melted butter, and a little wine and sugar for sauce.

Transparent Pudding.

Beat eight eggs well, put them in a pan with half a pound of butter, the same of loaf sugar beaten fine, and a little grated nutmeg; set it on the fire, and keep stirring it till it thickens like buttered eggs; put it in a basin to cool, roll a rich puff paste very thin, lay it round the edge of a china dish, pour in the pudding, and bake it in a moderate oven half an hour; it will cut light and clear.

Bath Pudding.

Thicken a pint of milk with two spoonfuls of

flour, boil it and let it stand till cold; put in four or six eggs, a lump of butter, an ounce of almonds, half bitter ones, a little peel and juice of lemon, and a quarter of a pound of lump sugar. Bake it either in a dish, or in cups. Ground rice pudding is much better made in the same way.

Another way.

Four ounces of grated bread, four ounces of sugar, pour on it half a pint of new milk, with three ounces of butter boiled in it. When cold, add the yolks of four eggs well beaten, and a spoonful of brandy; a few bitter almonds, pounded, much improve the flavour. Bake them in tea-cups, and serve them up with wine sauce.

Baked Almond Pudding.

Beat fine two ounces of almonds, ten or twelve bitter ones, the yolks of six eggs, nearly a quart of milk or thin cream, a little juice of lemon, and a few bread crumbs. When well mixed, bake it half an hour, with paste round the dish, or in cups without paste.

Another way.

Blanch and beat very fine a quarter of a pound of almonds, grate half a penny loaf, half a pound of sugar, the yolks of four eggs and one white, and a little beaten cinnamon: put into a saucepan half a pint of cream and a quarter of a pound of butter: when it boils, put in the other ingredients, and stir it till it thickens; let it cool, and put puff paste round the dish; a little time will bake it; or it may be baked in small tins.

Sago Pudding.

Boil four spoonfuls of sago washed and picked, lemon-peel, cinnamon, and nutmeg, in a pint and a half of new milk; sweeten to the taste; mix four eggs, put a paste round the dish, and bake slowly. A little port wine will improve it.

Vermicelli Pudding.

Boil four ounces of vermicelli in a pint of new milk till it is soft, with a stick or two of cinnamon, and a little lemon-peel; put in half a pint of cream, a quarter of a pound of butter, the same of sugar, and the yolks of four eggs beaten.— Bake it in an earthen dish, without a paste.

Marrow Pudding.

Pour on the crumbs of a penny loaf a pint of boiling cream; cut half a pound of beef marrow very thin, beat four eggs well, with sugar and nutmeg to the taste; mix them all well together. You may either boil or bake it; three quarters of an hour will do it: cut two ounces of citron very thin, and stick them all over when you dish it up.

Peas Pudding.

Boil a pint of peas in a cloth till they are soft, then beat them very well in a bowl with a little salt and one or two eggs; butter and flour a cloth, tie the pudding up again, and boil it half an hour longer.

Bean Pudding.

Take beans when too old for plain boiling,

boil them till they will just slip out of their skins, beat them well in a bowl with a little pepper and salt, mix it up with two eggs well beaten (but no milk;) butter and flour a cloth, tie the pudding up very tight, and boil an hour.

Apple Pudding.

Grate five large apples, the peel and juice of a large lemon, five eggs, four ounces of butter melted; when cool, pour it by degrees upon the eggs, then pour it gently upon the apples and lemon, stirring it well together. Less than half a pound of loaf sugar will sweeten it: lay a thin paste in the dish.

Baked Apple Pudding.

Pare and core eight large apples, put them into a saueepan with water to cover them, till soft; pour the water off, and beat them very fine; stir in while hot a quarter of a pound of butter, loaf sugar to the taste, a quarter of a pound of biseuits grated fine, some nutmeg and the peel of a lemon grated; when cold, put in a quarter of a pint of cream, and the yolks of six eggs well beaten: put paste at the bottom of the dish.

Rice Pudding.

Take a pound of riece, and four quarts of milk, stir in half a pound of sugar, a little nutmeg, and break in some fresh butter; butter a dish, and pour it in and bake it: you may add a quarter of a pound of eurrants for change. If you boil the riece and milk, and stir in the sugar, you may bake it before the fire, or in a tin oven. You may add eggs, but it will be good without.

Ground Rice Pudding.

Put six ounces of the flour of rice into a quart of milk, let it boil till it is pretty thick, and stir it all the time; pour it into a pan, stir in half a pound of fresh butter, and a quarter of a pound of sugar; when cold, grate some nutmeg, beat in six eggs, and stir all well together; lay a thin puff paste on the bottom of the dish, pour it in and bake it; the peel of a lemon grated, and the juice of one put in, greatly improves the flavour.

Boiled Rice Pudding.

Wash and pick half a pound of rice; throw among it a little allspice finely pounded; tie the rice in a cloth, and leave plenty of room for it to swell. Boil it an hour in a good quantity of water. When done, eat it with butter and sugar, or milk. Put lemon-peel, and a few currants or raisins in if you choose.

It is very good without spice, eaten with salt, and butter.

Light Bread Pudding.

Steep the crumb of a penny loaf grated, in a pint of warm milk; when soaked, beat six eggs, whites and yolks, and mix with the bread, with two ounces of butter warmed, sugar, a little nutmeg, and a tea-cupful of cream. Beat all well, and bake it in tea-cups buttered, or in a mould. If you choose currants, a quarter of a pound is sufficient: or you may put in orange or lemon-candy. Serve with pudding sauce.

Brown Bread Pudding.

Mix half a pound each of stale brown bread

grated, currants, and suet shred, some sugar and nutmeg, with four eggs, and two spoonfuls of cream; boil it three or four hours in a cloth or basin that just holds it.

Bread-and-Butter Pudding.

Lay bread spread with butter in a dish, with currants between each layer, and sliced citron or lemon, if to be very good. Pour over milk, two or three eggs, a few allspice, and a very little ratafia, two hours before it is to be baked, and lade it over to soak the bread.

A paste round the edge makes all puddings look better, but it is not necessary.

Orange Pudding.

Boil the rind of a Seville orange very soft, beat it in a marble mortar with the juice, put to it two Naples' biscuits, or old bread grated very fine, a quarter of a pound of butter, the same of sugar, and the yolks of six eggs; mix them well together, and bake it in a gentle oven half an hour. Lemon pudding may be made the same way, by putting in a lemon instead of the orange.

Batter Pudding.

Mix well a quart of milk, six eggs and half the whites well beaten, six spoonfuls of flour, a teaspoonful of salt, and one of beaten ginger; boil it an hour and a quarter, and pour melted butter over it; for change, half a pound of prunes or currants; it will be very good baked either quite plain, or with apples, plums, or any other raw fruit put into the batter.

Sir Walter Scott's Batter Pudding.

Mix three or four ounces of flour with a little milk, then add a pint more milk to it, put a piece of butter the size of a small egg to this, and set it on the fire, stirring it constantly till it thickens; when cold, add the beaten yolks of four eggs, a little ginger and grated lemon-peel; boil it in a buttered basin, and serve it hot with sweet sauce, or if preferred, it may be eaten with meat.

Steak Pudding.

Make a good crust with suet shred fine and flour, and mix it up with cold water; season with a little salt, and make it pretty stiff; let the steaks be either beef or mutton, well seasoned with pepper and salt; make it up as you do an apple pudding, tie it in a cloth, and put it into boiling water. If it be a large pudding, it will take five hours; if a small one, three hours.

This is the best crust for an apple pudding. Pigeons eat well this way.

Excellent Apricot Pudding.

Halve twelve large apricots, and seald them till they are soft. Pour on the crumbs of a penny loaf grated, a pint of boiling cream; when half cold, add four ounces of sugar, and the yolks of four beaten eggs. Pound the apricots in a mortar, with some, or all, of the kernels; mix the fruit and other ingredients together, and bake it half an hour.

Prune Pudding.

Take a few spoonfuls of a quart of milk, six

yolks of eggs and three whites, four spoonfuls of flour; a little salt, and two spoonfuls of beaten ginger: mix in by degrees the rest of the milk, and a pound of prunes. Tie it up in a cloth, boil it two hours, and pour over it melted butter. Damsons done in the same way are equally good.

Baked Gooseberry Pudding.

Stew gooseberries in a jar over a hot hearth, or in a saucepan of water, till of a pulp. Press a pint of pulp through a coarse sieve, and beat it up with three yolks of eggs, and one ounce and a half of butter; sweeten it well, and put a crust round the dish. A few crumbs of roll should be mixed with the above, or four ounces of biscuits.

Millet Pudding.

A quarter of a pound each of millet and suet chopped fine, a quart of milk, and salt, spices and sugar to the taste. Bake it an hour in a pretty quick oven.

Tarpoly Pudding.

Beat two eggs well, the yolks and whites separate, add a table-spoonful of flour; mix it up with half a pint of new milk warm enough to melt two ounces of butter. The eggs and flour must be well beaten together first: beat all together before it goes into the oven. Bake about ten minutes. This quantity will make six or seven small puddings; the cups to be buttered.

Scalded Pudding.

Take a table-spoonful and a half of fine flour,

and pour upon it by degrees (to prevent it going into lumps) a gill of boiling new milk, beating it well all the time; let it stand to cool; beat two eggs, and after stirring up the flour and milk, and letting it stand a minute or two to settle, pour all but the lumps to the eggs, beat it well together, and add a little salt. Butter a small basin, fill it quite full, and let it boil half an hour.

N.B.—After untying the cloth, be careful not to take the basin off too soon, or break it in putting it on the dish.

Muffin Pudding.

Pull a light muffin in pieces, and steep it in new milk; pour the milk from it that it has not soaked up; beat and put to it two eggs, first turning it over once or twice, to get the egg to mix with it; salt to the taste; butter a cloth, and boil half an hour.

Little Baked Puddings.

Steep a penny loaf in half a pint of new milk, with a quarter of a pound of butter, four eggs, leaving out two whites, sugar, salt, and nutmeg to the taste, the peel of half a lemon chopped fine, and a little of the juice; bake in tins buttered, and serve with wine sauce.

Another Way.

One ounce of sugar, two ounces of flour, two ounces of butter, two eggs, leaving out the white of one, and half a pint of cream; melt the butter in the cream, pour into buttered tea-saucers, or cups, bake half an hour in a very moderate oven; turn them out, and serve with wine sauce.

College Puddings.

Grate the crumb of a two-penny loaf, six ounces of suet, half a pound of sugar, the same of currants, two eggs, a small glass of brandy, and a little candied peel. Boil or bake in small puddings; they are sometimes made into balls, and fried.

Blood Pudding.

Half a pound of bread crumbs, half a pound of suet chopped fine, the whole of three eggs, or the yolks of six, a little nutmeg, pepper and salt; mix all together, with a small quantity of goose blood. It may be either baked or boiled.

Apple, Currant, or Damson Dumplings or Puddings.

Make a paste of suet or sweet dripping, and line a basin with it tolerably thin; fill with the fruit, and cover it; tie a cloth tight over it, and boil it till the fruit is quite enough; some prefer it being boiled in a cloth, it is lighter.

Raspberry Dumpling.

Roll a good cold paste a quarter of an inch thick, and spread over it raspberry jam to the liking; roll it up, and boil it in a cloth two hours; take it up, cut it in five slices, lay one in the middle, and the other four round it; pour a little good melted butter in the dish, and grate fine sugar round the edge of the dish. Currants, raisins, and many other things, do well for this sort of dumpling.

Suet Dumpling.

Take a pint of milk, four eggs, a pound of suet, a pound of currants, two tea-spoonfuls of salt, and three of ginger: take half the milk, mix it like a thick batter, put the eggs, salt, and ginger in, add the rest of the milk by degrees, with the suet, currants, and flour, to make it like a light paste: make them in rolls as large as a turkey's egg, with a little flour; flat them, and put them into boiling water; move them gently, that they do not stiek; keep the water boiling all the time, and half an hour will do them. They will be very good without the currants and ginger.

Hunter's Dumpling.

One pound of suet shred small, four spoonfuls of sugar, the same of flour, six eggs, leaving out four of the whites, half a pound of jar raisins stoned and shred, a nutmeg, a little brandy, and salt. Boil it three hours.

A Pembroke Pudding.

Four ounces of grated bread, two ounces of currants, two ounces of sugar, and two ounces of finely shred beef suet; mix all well together, put in some chopped lemon-peel, a pinch of salt, and add two eggs well beaten in a pint of new milk, stirring it up together; it may be either baked in one, or in cups, or boiled.

Seasoned Pudding.

Five pounds of pork chopped very fine, a pound and a half of fat cut in small squares, two

ounces of salt, one ounce of black pepper, a little cayenne, and one pound of crumbs of bread soaked in new milk, and beaten fine; mix all well together, and fill the large skins of a pig inwards, sewing them at the ends; boil them for twenty minutes. If not put in a damp place, they will keep some time.

Marmalade Pudding.

To two table-spoonfuls of marmalade, add four eggs, a quarter of a pound of loaf sugar, two ounces of butter melted smooth, beat all well together, pour it into a dish edged with paste; bake it half an hour.

Arrow Root Pudding.

Mix three dessert spoonfuls of arrow root, in four of cold milk, pour upon it a pint of boiling milk, in which have been dissolved four ounces of butter, and two of sugar, stirring all the time. Add a little nutmeg, and five eggs. Bake half an hour in a dish lined with paste. If to look clear, substitute water for milk.

This may be boiled; in that case the milk must be used.

Tapioca Pudding.

Put half a pound of tapioca into a stew-pan, stew it an hour in good old milk; when cold, put in four eggs, the white of one, sugar and nutmeg to the taste, also a slice of butter, mix it up with a little cream, and bake it half an hour.

Cup Bread Puddings.

A penny loaf grated, half a pint of milk, three eggs, two ounces of butter, melted in the milk,

and half an ounce of bitter almonds ; mix all with the milk, &c. ; sugar to your taste ; fill tea-eups half full.

Rachael's Pudding.

Boil a teaepful of rice in as much milk as it will suck up ; sweeten it, and set it to eool. When eool, add a tea-eupful of sultana raisins, and three eggs beaten with a little sugar. Boil it in a mould not filled too full, as the pudding will swell.

Ten Minutes' Pudding.

Two eggs well beaten, and half a pint of milk ; butter the basin, and boil it ten minutes.

Cake Puddings.

Weigh two eggs, the same weight of loaf sugar sifted, the same of flour, and nearly the same weight of butter. Beat the butter to a cream, mix the butter and sugar well together ; then add first the flour, next the eggs, having previously beaten them ; beat all very well together ; bake twenty minutes. This quantity is sufficient for six cakes. They will rise much in baking.

Cheese Pudding.

Grate three ounces of cheese, and five ounces of bread ; warm one ounce of butter in a quarter of a pint of milk ; mix them together ; add two well-beaten eggs. Bake it half an hour.

Souffle Pudding.

Take a piece of butter the size of an egg, and two large spoonfuls of flour, put it into a stew-pan, stir it over the fire till it is as smooth as cream. then add a little cream or milk, then stir in the

yolks of five eggs, one at a time; add the rind of a lemon grated, and sugar to the taste, with a glass of sweet wine; keep stirring it all the time; make your pudding one hour before you boil it; have ready the whites of three eggs, beaten up on a plate to a very strong froth, stir it in the pudding just as you are going to put it in the mould, which must be well buttered and floured, and lined with raisins; paper it, and wet your cloth, and boil it an hour and a half; send wine sauce with it to table.

Boiled Almond Pudding.

Beat fine four ounces of sweet almonds, with five yolks of eggs and two whites, a quart of milk or thin cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three of crumbs of white bread; mix all well together, and boil it in one, or in cups.

Cabinet Pudding.

Butter a mould, then cover it with buttered paper; stone half a pound of good common raisins, and form them into a pattern on the paper; then cover the raisins with either sponge cakes, or old white bread steeped in milk and squeezed to the substance of curd; lay it on about half an inch thick. Beat up the yolks of eight eggs, and the whites of four, with a tea-cupful of new milk, some fine sugar, and a little nutmeg; fill the mould with this mixture, tie the cloth very tight, and boil it an hour and a quarter: be very careful not to let the water get in. Serve with wine sauce.

Curd Pudding.

Take the quantity of curd that will suit your dish, add yolks of eggs, a little grated bread, or sponge cake, lemon peel, nutmeg, bitter almonds, and currants to the taste; cover the dish with thin puff paste, and bake it; if the curds are not rich, it will require a little butter rubbing into them.

Custard Pudding.

Boil one pint of new milk with some lemon-peel and sugar, let it stand till quite cold, then beat into it five eggs, pour it into a basin that will exactly hold it, over which tie some buttered writing paper, and boil it just half an hour; the basin must be quite full.

Treacle Pudding.

Fill a dish half full of light batter, put it in the oven till it is set, then pour over it treacle enough to cover, then add more batter, and bake it.

Another way.

One pound of flour, half a pound of beef suet, half a pound of raisins, quarter of a pound of currants, and two ounces of treacle; milk enough to make it stiff; boil it three hours.

Eve's Pudding.

Six ounces of crumb of bread grated fine, six ounces of currants, six ounces of sugar, six eggs, six apples; boil it three hours, and serve with a sweet sauce.

A rolled French Dumpling.

Roll a good cold paste a quarter of an inch thick, spread over it some treacle, roll it up, and boil it in a cloth two or three hours, according to the size; when done, cut it up into slices, and serve with melted butter.

Pancakes.

Make a light batter of eggs, flour, and milk. Fry in a small pan, with hot dripping or lard. Salt, nutmeg, and ginger, or currants and raisins, may be added.

Or, when eggs are scarce, make the batter with flour, small beer, ginger, &c.; or clean snow, with flour, and a very little milk, will serve as well as eggs.

Fritters.

Make them of the batter directed for pancakes, by dropping a small quantity into the pan: or apple sliced into the batter, and fry some of it with each slice. Currants, or sliced lemon as thin as paper, make an agreeable change.—Fritters for company should be served on a folded napkin in the dish. Any sort of sweetmeat, or ripe fruit, may be made into fritters.

Raspberry Fritters.

Grate the crumb of a French roll, and put to it a pint of boiling cream. When cold, add to it the yolks of four eggs well beaten. Mix all together with raspberry juice; drop them into a pan of boiling lard in very small quantities. When done, stick over them blanched sliced almonds.

PIES, TARTS, AND PASTRY.

Observations on Pies.

RAISED pies should have a quick oven, and well closed up, or the pie will fall in at the sides; put no water in until after it is baked, which must be done while the pie is hot, by means of a funnel.—Light paste requires a moderate oven, but not too slow, it will make it sad; and a quick oven will catch and burn it, and not give it time to rise: tarts that are iced require a slow oven, or the icing will brown, and the paste not be near baked. These sorts of tarts ought to be made of sugar paste, and rolled thin.

Paste for a Goose Pie.

Put three pounds of fresh butter, and three pounds of rendered beef suet in a kettle of water, boil it two or three minutes, pour it boiling hot upon eighteen pounds of fine flour, work it well into stiff paste, pull it in lumps to cool, and raise the pie. Bake it in a hot oven. You may make any raised pie the same way, only proportion the quantity.

Excellent Short Crust.

Mix a pound of fine flour with an ounce of loaf sugar beaten and sifted; make it into a stiff paste with a gill of boiling cream and three ounces of butter in it; work it well, and roll it very thin. This is a proper summer paste for all kinds of fruit.

Very Fine Puff Paste.

Take half a pound of the finest flour well dried, and half a pound of butter. Put to the white of an egg well beaten a table-spoonful of water. Lay the flour on the table; take half of it up with the egg and water, the other half with the butter cut into thin slices; let the whole stand half an hour; roll out the part that is mixed with the water, put on the butter, and do so till all the butter is used up. Use the fingers as little as possible. Bake in a quick oven.

Another way.

Take two pounds of flour, and a pound of butter; rub a little of the butter in, and make it up into a light paste with cold water, stiff enough to work it up; roll it out about as thick as a crown-piece, and put a layer of butter over; sprinkle on a little flour, double it up, and roll it out again: double it and roll it three times. It is fit for all sorts of pies and tarts that require a puff paste; a small quantity of volatile salt dissolved in milk, and put into any pastry, will make it much lighter.

Dripping Crust.

Boil a pound and a half of beef dripping in water, strain it, let it stand till cold, and take off the hard fat; scrape it, and boil it so four or five times; work it well up into three pounds of flour as fine as you can, and make it into paste with cold water. It makes a very fine crust.

Shell Paste.

Rub a quarter of a pound of butter into a pint of flour, the yolks of two eggs, two spoonfuls of lump sugar powdered, and four spoonfuls of cream; mix them together as quickly as possible; roll the paste very thin, and dredge the tarts with lump sugar just before they are put into the oven.

Summer Crust for Tarts.

Mix a pound and a half of flour into a paste with six ounces of butter melted in a gill of boiling milk; let the paste stand till nearly cold, roll it out thin, and cover the tarts with it; just before they are put into the oven wet the paste all over with water, and strew finely powdered loaf sugar over them. Bake in rather a quick oven; make no hole in the lid, but put two or three lumps of sugar upon the fruit or sweetmeat in each tart, and one in each puff, to make them stand round.

Fine Paste for Tarts.

To a pound of flour add two ounces of sugar, a quarter of a pound of butter rubbed into the flour, with the yolks of four eggs: if the paste is too stiff, put in a little water or milk; this kind of crust should have lump sugar grated over it when taken out of the oven, or it may be done over with the white of an egg and lump sugar.

Good Paste for Venison Pastty.

Take three pounds of flour, two of butter, and two eggs, leaving out one white; rub all the butter into the flour, put in the eggs, and what

moisture you want more let it be water : the paste must be stiff.

Oyster Patties.

Use the best puff paste, cover the patty-pans, put a crust of bread in to make a place for the oysters, put the tops on ; when baked take off the lids, and fill them with oysters prepared in the following manner : cut a score of oysters into pieces, season with white pepper, salt, a little mace, and grated lemon-peel ; simmer them a few minutes in their liquor, then thicken with a bit of butter rolled in flour, add a table-spoonful of thick cream, make all hot, and fill the patties. They may be eaten either hot or cold.

Lobster Patties.

Do these the same as oyster patties.

Shrimp Patties.

Do these the same as oyster patties.

Cockle Patties.

Do these the same as oyster patties.

Veal Patties.

Mince cold veal, free from skin, very fine, and proceed in all respects as for oyster patties ; but some like a little juice of lemon in these.

Savoury Patties.

Scrape a little ham, mix it with cold veal, parsley, and lemon-peel, that have been minced very fine, season with nutmeg, mace, pepper, salt, and

a very little cayenne; moisten the whole with good cream and a small quantity of gravy: use a good paste. These may be either baked with the meat in, or done like the veal patties.

Common Patties.

Chop cold veal, or any other meat, very small, season it with mace, pepper, and salt to the taste; raise patties the size of a tea-cup, fill them with the meat, put thin lids on them, and bake them very crisp. Five is enough for a side dish.

Fried Patties.

Cut half a pound of a leg of veal very small, with six oysters, add the liquor of the oysters and the crumb of a penny loaf; mix them together with a little salt, pepper, and mace; put it in a tossing-pan, with a quarter of a pound of butter, and stir it for three or four minutes over the fire; make a good puff paste, roll it out, and cut it in pieces the size of a crown-piece, some round, square, and three-cornered; put a little of the meat upon them, lay a lid on them, turn up the edges as for pasty, to keep in the gravy, and fry them brown; they are a pretty corner dish for dinner or supper. If wanted for garnish to a eod's head, put in only oysters; they are very pretty for a ealf's head hash.

Sweet Patties.

Chop the meat of a boiled ealf's foot, two large apples, and an ounce of candied orange, very small, grate half a nutmeg, mix them with the yolk of an egg and a quarter of a pound of currants washed and dried: make a good puff paste,

roll it in different shapes, as the fried ones, and fill them the same way. They may either be baked or fried.

Venison Pasty.

Bone a neck and breast of venison, and season it with pepper and salt to the palate; cut the breast in two or three pieees; lay in the breast and neck-end first, and the best end of the neek on the top, that the fat may be whole; make a rich puff paste crust, rim the dish, lay in the venison, put in half a pound of butter, and a quarter of a pint of water; put a very thick paste over, and ornament it in any form you please with leaves, &c., cut in paste: bake it three hours in a very quick oven; put a sheet of buttered paper over it to keep it from seorching. In the meantime, set on the bones of the venison in two quarts of water, with two or three blades of mace, one onion, a small piece of crust baked crisp and brown, a glass of port wine, and a little whole pepper; cover it close, let it boil gently over a slow fire till above half is wasted, and strain it off: when the pasty comes out of the oven, lift up the lid and pour in the gravy.

When the venison is not fat enough, steep the fat of a loin of mutton in a little rape vinegar and red wine twenty-four hours, lay it on the top of the venison, and elose the pasty. It is a wrong notion of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then bake it in the pasty; by this time the fine flavour of the venison is gone. If you want it to be very tender, wash it in warm milk and water, dry it well with clean cloths, rub it

over with vinegar, and hang it in the air; keep it as long as you think proper, it will keep good a fortnight: be sure there is no moistness about it, if there is, dry it well and throw ginger over it: when you use it, dip it in lukewarm water, and dry it; bake it in a quick oven. If it is a large pasty, it will take three hours; and the venison will be tender and of a fine flavour. The shoulder makes a pretty pasty, boned, and made as above, with the mutton fat.

Mutton Pasty.

Hang up a fat loin of mutton four or five days, then bone it, leaving the meat as whole as you can; lay the meat twenty-four hours in half a pint of red wine, and half a pint of rape vinegar; take it out of the pickle, and order it as you do a venison pasty; boil the bones in the same manner, to fill the pasty when it comes out of the oven.

Beef Steak Pie.

Beat fine rump steaks with a rolling-pin, and season them with pepper and salt to the palate; make a good crust, lay in the steaks, fill the dish, and pour in as much water as will half fill the dish; put on the crust, and bake it well; egg-balls and a little butter and flour will improve it.

Mutton Pie.

Take off the skin and fat of the inside of a loin of mutton, cut it into steaks, and season it well with pepper and salt to the palate; lay it in the crust, fill it, and pour in as much water as will almost fill the dish; put on the crust, and

bake it well ; a dredge of flour improves all meat pies.

Veal Pie.

Cut a breast of veal into pieces, season it with pepper and salt, put all into the dish, with the yolks of four eggs, fill the dish almost full of water, put on the lid, and bake it well ; or you may put some foremeat-balls or a little bacon in.

Calf's Head Pie.

Cut cold calf's head into slices, mix it with cold ham, tongue, or bacon ; add forcemeat balls, mushrooms, oysters, egg-balls, all, or any of them, a very little butter, and good gravy. Cover with a good paste, bake it slowly ; it will not take so much doing as most meat pies ; when done, pour more gravy in with a funnel ; this is an excellent pie either hot or cold.

Savoury Lamb or Veal Pie.

Cut the meat into pieces, season it to the palate with pepper, salt, mace, cloves, and nutmeg, finely beaten ; put it into the crust with sweet-breads seasoned as the meat, some oysters, forcemeat-balls, and hard yolks of eggs ; put butter over the pie, put on the lid, and set it in a quick oven an hour and a half. Have ready the liquor made thus : mix well together with the yolks of two or three eggs beaten, a pint of gravy, the oyster liquor, a gill of red wine, and a little nutmeg grated ; stir it one way all the time : when it boils, pour it into the pie and put on the lid again : send it hot to table. You must make liquor according to the pie.

Pigeon Pie.

Pick and clean the pigeons, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt in their bellies : put in the necks, gizzards, livers, pinions, hearts, four eggs, and a beef steak ; put in as much water as will almost fill the dish, lay on the top crust, and bake it well. This is the best way to make a pigeon pie. The French fill the pigeons with a very high forcemeat, and lay forcemeat-balls round the inside with asparagus tops, artichoke-bottoms, mushrooms, truffles, and morels, and season high.

Giblet Pie.

Clean goose or duck giblets, stew them with a small quantity of water, onion, black pepper, and a bunch of sweet herbs, till nearly done. Let them grow cold : if not enough to fill the dish, lay a beef, veal, or two or three mutton steaks, at the bottom. Put the liquor of the stew to bake with the above.

Goose Pie.

Half a peck of flour will make the walls of a goose pie, make as in the receipt for crust : raise the crust just large enough to hold the goose. Boil a pickled dried tongue tender enough to peel, cut off the root, bone a goose and a large fowl ; mix well together a quarter of an ounce of mace beaten fine, a large tea-spoonful of beaten pepper, and three tea-spoonfuls of salt, and season the fowl and goose with it ; lay the fowl in the goose, the tongue in the fowl, and the goose

in the same form as if whole ; put half a pound of butter on the top, and lay on the lid. This pie is delieious, either hot or cold, and will keep a long time. A sliee of this pie cut down across makes a pretty side dish for supper.

Shropshire Pie.

Make a good puff paste crust ; cut two rabbits in pieees, with two pounds of fat pork cut into small pieces ; season both with pepper and salt to the liking ; cover the dish with erust, and lay in the rabbits ; mix the pork with them ; parboil the livers of the rabbits, and beat them in a mortar, with as much fat bacon, a little sweet herbs, and some oysters ; season with pepper, salt, and nutmeg ; mix it up with the yolk of an egg, and make it into balls ; lay them here and there in the pie ; grate a small nutmeg over the meat, pour in half a pint of red wine, and half a pint of water ; close the pie, and bake it an hour and a half in a quick, but not too hot, oven.

Yorkshire Christmas Pie.

Make a good standing crust, and let the wall and bottom be very thick ; bone a turkey, a goose, a fowl, a partridge, and a pigeon ; season them all well ; mix half an ounce of mace, half an ounce of nutmeg, a quarter of an ounce of cloves, half an ounce of black pepper, all beaten fine together, and two large spoonfuls of salt ; open the fowls down the baek, and bone them ; first the pigeon, then the partridge ; cover them ; then the fowl, then the goose, and then the turkey, which must be large ; season them well first, and lay them in

the crust, so as to look like a whole turkey: case a hare and wipe it with a clean cloth; joint it, season, and lay it as close as you can on one side; on the other side, woodcocks, moor-game, and what sort of wild fowl you can get; season them well, and lay them close; put four pounds of butter into the pie, lay on the lid, (which must be a very thick one,) and bake it well: it will take at least four hours in a very hot oven. This crust will take a bushel of flour.

Medley, or Squab Pie.

Cut apples as for pies, and lay them in rows with mutton chops; shred onion, and sprinkle it among them with some sugar.

Hare Pie.

Cut a large hare in pieces, season it well with mace, nutmeg, pepper, and salt; put it in a jug, with half a pound of butter, cover it close with paste, or a cloth, set it in a copper of boiling water, and let it stew one hour and a half; take it out to cool; make a rich forcemeat, raise the pie, and lay the forcemeat in the bottom; put in the hare with the gravy that came out of it, lay the lid on, and put flowers or leaves on it. It will take an hour and a half to bake it. Rabbit pie may be made in the same way, with a little ham or bacon if approved.

Savoury Chicken Pie.

Let the chickens be small, season them with mace, pepper, and salt, put a lump of butter into each, lay them in a dish with the breasts up, and put a thin slice of bacon over them, it will give them a pleasant flavour; add a pint of gravy;

lid it, and bake it in a moderate oven. French cooks generally put in morels and yolks of eggs chopped small; this should have a puff paste.

Eel Pie.

Skin and wash the eels, cut them in pieces an inch and a half long, season them with pepper, salt, and a little dried sage rubbed small; raise the pies about the size of the inside of a plate, fill the pies with eels, lay a lid over, and bake them in a quick oven: they require to be well baked.

Fish Pie.

Any kind of cold fish makes an excellent pie. Pick the bones clean out, season with pepper, salt, and mace; put in a piece of butter rolled in flour, a little essence of anchovy or mushroom catsup, and a little water or gravy; cover with a thin paste; a short time will bake it. Foreemeat-balls, egg-balls, oysters, mushrooms, may be added if approved, but the pie will be very good without them. If it be made of raw fish, of course it will take more time in baking.

A Vol-au-vent.

A vol-au-vent is a raised pie without a lid, it may be filled with various things, and may be either large or small; they are sometimes made eighteen or twenty inches long, an oval shape; as the crust is not generally eaten at table, it need not be very rich, but must be as prettily ornamented outside as possible. It is called a vol-au-vent of veal, or a vol-au-vent of sweet-breads or chickens, according to the meat that prevails in it; but it is usually a great mixture; in short, you may almost

put anything into a vol-au-vent ; but whatever is put in must be boned and cut into rather small pieces, stewed and well seasoned ; cream, butter, gravy, mushrooms, oysters, and anything that will make it good may be put in ; ornament with cut pastry ; the crust will do for several vols-au-vent if kept in a cool place.

Rook Pie.

Skin and draw six young rooks, and cut out the back bones ; season them well with pepper and salt, and put them in a deep dish, with a quarter of a pint of water ; put over them some butter, and lay a paper over the crust, for it requires a good deal of baking.

Yorkshire Giblet Pie.

Put a tea-cupful of groats to swell in the blood of the goose whilst warm ; grate the crumb of a penny loaf, pour a gill of boiling hot milk on them, shred half a pound of beef suet very fine, three yolks of eggs, pepper, salt, and nutmeg to the palate ; mix them all together ; put the pudding at one end of the dish, the giblets at the other, and divide them with a thin paste, and put the lid on.

Pork Pies.

To three pints of new milk, put half a pound of butter, half a pound of fresh lard, and half a pound of fresh beef suet, chopped very fine and the skin picked out, with a little salt ; simmer all together about a quarter of an hour, stirring it occasionally ; pour it into a sufficient quantity of fine flour to make it into a stiff paste, mixing the milk, &c. and flour together, with a knife ; when

a little cooled, make it into raised pies; season the meat pretty well, fill the pies quite full, put three or four small pieces of butter into each, put on the lid, but make no hole in it.

Mince-meat.

One pound each of tender beef, currants, raisins, and suet, with ten apples; cloves and mace to the taste; lemon-peel, white and red wine sufficient to moisten the meat; and sweetmeats (if you choose :) sweeten to the taste with moist sugar.

Another Way.

One pound of suet, one pound of currants, one pound of raisins stoned and chopped, one pound of sugar, one pound of apples, a quarter of a pound of candied lemon and orange-peel, juice of a lemon, a glass of brandy and a little white wine.

Mince Pies without Meat.

One pound each of currants, raisins, suet, moist sugar, and chopped apples; boil three large lemons whole until soft, chop them small, and mix all together; you may add nutmeg or any seasoning you please.

Different sorts of Tarts.

If you bake in tin patties, butter them, and put a little crust all over, because of the taking them out: if in china or glass, no crust but the top one: lay fine sugar at the bottom, then the plums, cherries, or any sort of fruit, and sugar at top; put on the lid, and bake them in a slack oven. Mince pies must be baked in tin patties, and puff paste is best for them; for sweet tarts the summer

crust is best. Apple, pear, aprieot, &c. make thus: pare apples and pears, cut them into quarters and core them; cut the quarters across again, put them in a saucepan with as much water as will barely cover them, let them simmer on a slow fire till the fruit is just tender; put a good piece of lemon-peel in the water with the fruit, and have the patties ready; lay fine sugar at the bottom, then the fruit, and a little sugar at the top: pour over each tart a tea-spoonful of lemon juice, and three tea-spoonfuls of the liquor they were boiled in; put on the lid, and bake them in a slack oven. Do apricots the same way, leaving out the lemon.

Rhubarb Tart.

Cut the stalks in lengths of four or five inches, and take off the thin skin. Lay them in a dish, put over a thin syrup of sugar and water, cover with another dish, and simmer them very slowly an hour on a hot hearth; or do them in a block-tin saucepan.

When cold, make into a tart as codling. When tender, the baking the crust will be sufficient.

Raspberry Tart with Cream.

Roll out some thin puff paste, and lay it in a patty-pan, of what size you choose: put in raspberries, strew over them fine sugar, cover with a thin lid, and bake them. Cut it open, and have ready the following mixture warm: half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar: when this is added to the tart, return it to the oven for five or six minutes.

Orange or Lemon Tarts.

Line a tart-pan with thin puff paste: put into it orange or lemon marmalade that is made with apple jelly; lay bars of paste over, and bake in a moderate oven.

CAKES, CHEESECAKES, ETC.

Black Currant Cakes.

WHEN ripe, draw the juice of black currants in an oven, run it through a hair-sieve, working as much of the pulp through as possible with the back of a spoon. Boil it till clear; add to every three pints of juice one pound of sifted lump sugar. Stir it well in and pour it upon dishes to dry. It must not be put upon the fire after the sugar is added. Dry it in a cool oven.

Shrewsbury Cakes.

Take half a pound of loaf sugar sifted, two ounces of butter, rubbed into a small quantity of flour mixed with the sugar, a very little salt, and a few caraway seeds; mix these together with two eggs well beaten; add more flour to prevent the paste sticking to the table, and roll it out three or four times, adding a little butter each time. Cut out with a glass, and bake on floured tins.

Another way.

One pound of flour, half a pound of lump sugar sifted, half a pound of butter worked a little, but not quite to a cream, one egg, and a

small quantity of brandy (if wanted to keep,) all these to be made into a rather stiff paste, rolled out, cut into small cakes, and baked on buttered tins.

To Ice a large Cake.

Mix the whites of twenty eggs, and a pound of lump sugar beaten and sifted fine, into a deep earthen pan, whisk it well two or three hours, till it looks white and thick; spread it over the top and sides of the cake with a thin broad board, or a bunch of feathers; set it at a proper distance before a good clear fire, and keep turning it continually for fear of its changing colour; but a cool oven is best, and an hour will harden it; you may perfume the icing with what perfume you please; if wanted for a small cake, proportion the ingredients.

Rout Cakes.

Beat the white of an egg to a very high froth, add to it by degrees half a pound of sifted loaf sugar, and one ounce of bitter almonds blanched and beaten in a marble mortar. When these ingredients are well mixed together, drop some lumps on wafer paper, or tin, and bake them in a quick oven.

Pound Cake.

Beat a pound of butter in an earthen pan with your hand one way till it is like a fine thick cream: have ready twelve yolks and six whites of eggs well beaten, and beat them up with the butter, a pound of flour, a pound of sugar, and a few caraways; beat all well together an hour with your hand, or a large wooden spoon: but-

ter a pan, put it in, and bake it an hour in a quick oven.

For change, put in a pound of currants clean washed and picked.

Good Plum Cake.

Take two pounds of fine flour well dried, a pound and a half of butter, two pounds of currants washed and picked, stone and slice half a pound of raisins, eighteen ounces of sugar beaten and sifted, fourteen yolks and seven whites of eggs, the peel of a large lemon shred exceedingly fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, and four spoonfuls of orange-flower water; work the butter with your hand to a cream, beat the sugar well in, whisk the eggs for half an hour, mix them with the sugar and butter, and put in the flour and spices: when the oven is ready, mix the brandy, fruit, and sweetmeats, lightly in, put it in a hoop, and send it to the oven: it will require two hours and a half baking. It will take an hour and a half beating.

Common Plum Cake.

Put to four pounds of flour, one pound of currants, half a pound of sugar, a few earaway seeds, a quarter of a pound of butter, one egg, and a little yeast; put the butter into a basin, pour boiling water on it to melt it, then-put cold water to it till it is a proper warmth to mix with the egg and yeast, which must be well beaten together: beat the whole up into a light paste; let it stand to rise, and bake it.

Cheap Seed Cake.

Put a pound of butter into a saucepan, with a pint of new milk, and set it on the fire: mix a pound of sugar, half an ounce of allspice beaten fine, with half a peck of flour; when the butter is melted, pour the milk and butter into the middle of the flour, and work it like paste; pour in with the milk half a pint of good ale yeast, set it before the fire to rise just before it goes to the oven; either put in some currants or caraway seeds, and bake it in a quick oven; make it into two eakes: they will take an hour and a half baking.

Rich Seed Cake.

Take a pound of flour well dried, a pound of butter, a pound of loaf sugar beaten and sifted, eight eggs, two ounces of caraway seeds, one nutmeg grated, and its weight of cinnamon: beat the butter to a cream, and put in the sugar; beat the whites of the eggs half an hour, mix them with the sugar and butter; beat the yolks half an hour, put to it the whites, beat in the flour, spices, and seeds, a little before it goes to the oven; put it in a hoop, bake it two hours in a quick oven, and let it stand two hours.—It will take two hours beating.

Queen-cakes.

Beat and sift a pound of loaf sugar, a pound of flour well dried, a pound of butter, eight eggs, half a pound of currants washed and picked, grate a nutmeg, the same quantity of mace and cinnamon: work the butter to a cream, put in the sugar, beat the whites of the eggs nearly half an

hour, mix them with the sugar and butter; beat the yolks nearly half an hour, and put them to the butter; beat them exceedingly well together, and put in the flour, spices, and currants: when it is ready for the oven, bake them in tins, and dust a little sugar over them.

Lemon Queen-cakes.

Half a pound of butter, half a pound of lump sugar, half a pound of flour, and five eggs; beat the butter, then put in the sugar, beat them up together, and beat in the flour; beat the eggs, then beat all together, and add fifteen drops of essence of lemon, or, if preferred, a little grated lemon-peel.

Tea Cakes.

One pound of flour, three eggs, a quarter of a pound of butter, a pint of milk, two table-spoonfuls of yeast, a quarter of a pound of lump sugar, and half a pound of currants. The milk must be warmed, and the butter melted in it, the eggs to be broken into the flour, &c. and well beaten up, the milk to be added, and the whole well beaten with a spoon; let it stand six or eight hours, pour it into tins, and bake in a slow oven. The currants and sugar to be put in just before they go to the oven.

Another way.

Rub a quarter of a pound of butter into a pound and a half of flour, a quarter of a pound of either grated loaf or good raw sugar, a pint of warm new milk, a spoonful of yeast, and two eggs, beaten well together. This quantity will make six cakes; they must be baked in tea-saucers.

Half a pound of currants may be added to this quantity if approved.

Plum Tea Cakes.

Take four pounds of flour dried in the oven, or at a large fire, half a pound of sugar finely powdered, two yolks of eggs, half a pound of butter, six spoonfuls of cream warmed, a pound and a half of currants picked and rubbed very clean in a cloth; mix all well together, make them up in cakes, and bake them in a hot oven. Rub the butter into the flour very well, then the egg and cream, and then the currants.

Plum Cake.

Six ounces of butter worked to cream, half a pound of flour, half a pound of currants, six ounces of lump sugar, and five eggs: add sweet-meats, and bake it an hour.

Small Cakes.

One pound of flour well dried, half a pound of butter rubbed into the flour, half a pound of sugar, half a pound of currants, a little mace, and three eggs. Butter the tins, and bake them half an hour in a slow oven.

Sally Lun Cake.

To a quart of fine flour, put the yolks of two eggs, beaten up with two spoonfuls of yeast, and a quarter of a pound of melted butter, moisten it with warm milk and water; make it very soft, let it stand an hour to rise, and put it into an oven hot enough to bake mince pies; an hour will bake it.

Little Fine Cakes.

One pound of butter beaten to a cream, a pound and a quarter of flour, a pound of fine sugar beaten fine, a pound of currants washed and picked; and six yolks and four whites of eggs well beaten; mix the flour, sugar, and eggs, by degrees into the batter, beat it all well with both hands: either make it into little cakes, or bake it in one.

Sponge Cake.

Weigh ten eggs and their weight in very fine sugar, and that of six in flour; beat the yolks with the flour, and the whites alone, to a very stiff froth; mix by degrees the whites and the flour with the other ingredients, and beat them well half an hour. Bake it an hour in a quick oven.

Another way.

Boil three quarters of a pound of lump sugar in a quarter of a pint of water: have ready the yolks of eight eggs and the whites of two, beat the eggs a little, pour the sugar and water boiling hot on the eggs, stirring them all the time with a whisk, with which you must beat it an hour, strew and mix in gradually half a pound of fine flour, but do not beat it. Add the peel of a lemon grated, butter the pans, and bake it one hour. Lay a piece of paper over the cake, and put it in the oven.

Chantilly Cake, or Cake Trifle.

Bake a rice cake in a mould; when cold, cut it round about two inches from the edge with a sharp knife, taking care not to perforate the bottom, put in a thick custard and some tea-spoon-

fuls of raspberry-jam, and then put on a high whip.

Apple Bread.

A very light pleasant bread is made in France by a mixture of apples and flour, in proportion of one pound of apples to two pounds of flour. The usual quantity of yeast is employed as in making common bread, and is beaten with flour and warm pulp of the apples after they are boiled, and the dough is then considered as set; it is then put into a proper vessel, is allowed to rise for some hours, and then baked in long loaves. Very little water is requisite; none, generally, if the apples are fresh.

Bath Cakes.

The yolks of three eggs, a pint of warm cream or good milk, one spoonful of yeast, a quarter of a pound of butter beaten well, and as much flour as will make a light paste: let it stand an hour to rise, and bake on tins. Currants and raisins added to this make excellent buns.

Almond Cake.

Eight ounces each of flour, sugar, and butter, five yolks and three whites of eggs, (the yolks and whites to be beaten separately,) one ounce of suet, one ounce of bitter almonds blanchéd and sliced, and some candied peel. Put the eggs and sugar together by degrees, and beat half an hour; work the butter into cream, and add it with the flour in small quantities to the eggs and sugar: mix all well together, and add the almonds and peel.

N. B.—Half a pound of currants washed and

dried, and dusted with flour instead of almonds, and a glass of brandy, for a plum cake.

Another way.

Quarter of a pound of lump sugar, quarter of a pound of flour, one ounce of sweet almonds, and half an ounce of bitter almonds, well beaten, and one egg. All these ingredients mixed together, with as much butter melted as will make it up. Drop and bake them on tins.

Ginger Cakes.

One pound of flour, one ounce of ginger, half a pound of butter, three quarters of a pound of lump sugar beaten and sifted, and as much cream as will make them into a stiff paste; roll them thin, and cut them into any size you please.

Rice Cakes.

A quarter of a pound of butter, half a pound of lump sugar pounded, four yolks and two whites of eggs, a quarter of a pound of ground rice sifted, and a quarter of a pound of flour. Melt the butter, and let it stand till almost cold; beat all well together till it goes into the oven. Ten minutes will bake them; a little lemon-peel and juice may be added.

Rice Cake.

Mix ten ounces of ground rice, three of flour, and eight of pounded sugar; sift it by degrees into eight yolks and six whites of eggs, and the peel of a lemon shred very fine; mix the whole well in a tin stew-pan over a very slow fire with a whisk; put it immediately into the oven in the

same, and bake it forty minutes; a little of the juice and the lemon will improve it.

Currant Rice Cake.

Take a quarter of a pound of ground rice, a quarter of a pound of sugar, a quarter of a pound of butter, a quarter of a pound of currants, four eggs, and grated lemon-peel; butter to be beaten to a cream as in all cakes.

Yorkshire Cakes.

Mix two pounds of flour with a quarter of a pound of butter melted in a pint of milk, two beaten eggs, and three spoonfuls of good yeast. Mix well together; set it to rise; knead and make it into cakes about six inches. They are to be baked in a slow oven, but must first stand on tins to rise. They are lighter made without the butter, but eat shorter with. They must be buttered hot out of the oven; or eat in two when cold, toasted brown, and buttered.

Pepper Cakes.

Take half a gill of white wine, put in half a quarter of an ounce of whole white pepper, and boil it a quarter of an hour; take the pepper out, and put in as much double-refined sugar as will make it like a paste; drop it in what shape you please on plates, and let it dry itself.

American Cake.

Four pounds of flour, two pounds of butter, and eighteen eggs, beat the butter to a cream, a little yeast, and new milk sufficient to mix it up soft; when quite light, which will not be in less

than four hours, add three pounds of the best raisins, with brandy and mace to the taste. It requires to be well beaten. Half the above quantity makes a good sized cake.

Soda Cake.

One pound of flour, half a pound of sugar, half a pound of currants, half an ounce of caraway-seeds, quarter of a pound of butter, one teaspoonful of carbonate of soda free from lumps, dissolved in a pint of new milk, and mixed quite smooth with it. The butter to be rubbed into the flour. Candied lemon is an improvement. To be baked in a pretty hot oven an hour and three quarters.

A Cake.

Take twelve yolks and six whites of eggs, let them be beaten well for half an hour; three quarters of a pound of loaf sugar, then add by degrees fourteen ounces of fine flour, and one ounce of caraway-seeds; to be baked one hour in a slow oven, and the moment it is baked, turn it out of the pan, and let it remain upside down till cold.

Cream Cheesecakes.

A pint of cream, with no less than six eggs mixed with powdered loaf sugar to the taste; add some currants, a little nutmeg, and lemon-peel; set over a slow fire the cream, eggs, and sugar, and let it boil as nearly as possible; when cold, add the currants, &c. and bake in puff paste.

Lemon Cheesecakes.

Grate off the peel of two lemons, squeeze out

the juice of one, and add to it half a pound of lump sugar, twelve yolks of eggs well beaten; melt a quarter of a pound of butter in four or five spoonfuls of cream; stir it all together, put it into a jar, put the jar into a saucepan of water, and let it boil till it begins to be pretty thick; take it off, and, when it is cold, fill the patty-pans little more than half full; put a very thin paste at the bottom of the patty-pans: half an hour, with a quick oven, will bake them; half these quantities will do a good many.

Another way.

Take a quarter of a pound of butter, half a pound of grated lump sugar, six eggs, leaving out half the whites, the juice and rind of one large, or two small lemons. Melt the butter in a basin set in hot water, put the eggs and sugar to it, and then the juice and peel of the lemons with a quarter of an ounce of sweet almonds grated. A few crumbs of an old Naples' biseuit or sponge cake, sealded with a little cream, is a great improvement. The above quantity is sufficient for a pudding.

Another way, to keep Seven Years.

To a quarter of a pound of butter, put a pound of loaf sugar broken, six eggs, leaving out two whites, the rinds of two lemons grated, and the juice of three; put all these into a pan and let it simmer over the fire till the sugar is dissolved and it begins to thicken like honey, then pour it into jars and tie close. It must be stirred all the time it is on the fire, and kept in a dry place.

Lemon Cheesecakes, to keep.

To a quarter of a pound of butter, add three-quarters of a pound of moist sugar, (good,) six eggs, the grated rinds of two lemons and the juice of three. Boil all together over a slow fire, gently stirring it all the time, till the sugar is quite dissolved, and it becometh thick. Then pour it into jars, tie them close, and keep it dry.

Curd Cheesecakes.

Strain the whey from the curd of two quarts of milk; when rather dry, crumble it through a coarse sieve, and mix with three ounces of fresh butter, one ounce of pounded blanched almonds, half a glass of raisin wine, a grated biscuit, four ounces of currants, and some nutmeg; beat all the above with three eggs and half a pint of cream, till quite light; fill the patty-pans three parts full.

Almond Cheesecakes.

Blanch two ounces of sweet almonds and one of bitter, and put them into cold water; beat them in a marble mortar, put to it four ounces of sugar, and the yolks of four eggs beaten fine, work it well; put the paste in tins, fill them, grate sugar over them, and bake them in a gentle oven.

Bread Cheesecakes.

Slice a penny loaf as thin as possible, pour on it a pint of boiling cream, and let it stand two hours; beat eight eggs, four ounces of butter, and some nutmeg, well together, put in half a pound of currants well washed and dried before

the fire, a spoonful of brandy or white wine, and bake them in raised crusts or patty-pans.

Rice Cheesecakes.

Boil four ounces of rice till tender, and lay it upon a sieve to drain; put in four eggs well beaten, four ounces of butter, half a pint of cream, six ounces of sugar, nutmeg, and a glass of ratafia water or brandy; beat them all together, and bake them in raised crusts.

Orange Cheesecakes.

Beat four ounces of butter to a froth, half a pound of sugar, the yolks of eight eggs well beaten, and the juice of three oranges; mix all these well together; grate the rind of two oranges, and bake them in puff paste. Lemon cheesecakes may be made the same way, only adding one rind.

Common Cheesecakes.

Put a gallon, or more, of good skimmed milk into a pan, and set it over the fire; when nearly at boiling heat, put in some sour butter-milk, the yolks of three or four eggs would improve it, take off the curd as it rises, then strain the whey through a sieve, and let all the curd drain well; when it is cold, sweeten it with raw sugar, add a little nutmeg, or any other seasoning that may be liked. Bake it in tins covered with a thin paste; a small quantity of currants will improve them.

Potatoe Cheesecakes.

Quarter of a pound each of potatoes, currants, butter, and sugar, and three eggs, leave out one

of the whites. The potatoes must be mealy, and rolled out or beaten. Boil the potatoes before weighing them. Lemon improves the flavour.

Macaroones.

Beat half a pound of sweet, and a quarter of a pound of bitter almonds as finely as possible, with the whites of two eggs; beat the whites of five eggs to a strong froth, shake in lightly one pound and a half of fine loaf sugar beaten and sifted very fine, drop them in drops the size of a nutmeg on cap-paper, and bake them in a slack oven.

Ratafias.

The white of an egg well beaten, half an ounce of bitter, and half an ounce of sweet almonds well pounded and mixed with the egg, and as much good loaf sugar pounded and sifted as will make it into a stiff paste. Bake in a slow oven on very clean tins, put on with a tea-spoon in bits the size of a small nutmeg.

Buns.

Rub four ounces of butter into two pounds of flour, four ounces of sugar, a nutmeg if you choose, a few Jamaica peppers, and a dessert-spoonful of caraways; put a spoonful or two of cream into a eup of yeast, with as much milk as will make the above into a light paste. Set it to rise by a fire till the oven be ready. They will quickly bake on tins. Half a pound of currants will improve them.

Matlock Buns.

Three pounds of flour, half a pound of butter,

three quarters of a pound of fine raw sugar, two eggs, three spoonfuls of yeast, one pint of new milk, a little salt, a few caraway seeds, a quarter of a pound of currants, the same quantity of sultana raisins, and a little lemon-peel cut very fine. Beat the eggs, salt, and yeast, well together, and put them into the centre of the flour; melt the butter in the milk, and, when it is only new milk warm, mix it very well with a wooden spoon with the flour, &c. for a quarter of an hour: put it at a little distance from the fire for three hours, or until it be perfectly light; beat in (still with the spoon and without any more flour) all the other ingredients, letting it stand a quarter of an hour longer; drop it into either small buttered tins, or two rather larger ones for two small loaves: and if they are not put into the oven for another quarter of an hour, they will still be lighter for it.

Biscuits.

Three quarters of a pound of flour, half a pound of butter, half a pound of lump sugar, and the yolks of two eggs.

Bread Biscuits.

Beat seven eggs and a pound of grated sugar well together three quarters of an hour; stir in one pound of flour well dried, and a few caraway seeds. Bake twenty minutes in a slow oven, in a shallow tin, lined with cap-paper buttered. Add a spoonful of rose water if approved. Instead of caraway seeds, the rind of a lemon grated and mixed with the sugar and eggs, and the juice added just before the cake is put into the oven.

Little Dessert Biscuits.

Put to a pound of flour two ounces of pounded lump sugar, mix it with milk into a very stiff paste, knead it well, roll it thin, and cut it with a jagging iron into long, square, or any other formed biscuits. Bake in a slow oven.

Naples' Biscuits.

Put a pound of white Lisbon sugar into half a pint of water, with half a gill of orange-flower water, and boil them till the sugar is melted. Break eight eggs, whisk them well together, and pour the syrup boiling hot on the eggs; whisk while pouring it in, and till the mixture becomes cold. Lightly mix with it a pound of fine sifted flour, and put three sheets of paper on the baking plate; make the edges of one sheet stand up nearly two inches high, pour into it the batter, sift powdered loaf sugar over the top, and set it in the oven, where it must be particularly attended to, or it will soon burn at the top. When carefully baked, let it stand till cold in the paper; then wet the bottom of the paper till it comes easily off. The biscuits may then be cut into whatever size is preferred. Or the batter may be at first put into small tins and baked separately, but this is seldom done.

Jumballs.

Half a pound of flour, half a pound of loaf sugar, two ounces of fresh butter, and two eggs.

Gingerbread.

One pound of coarse sugar, one pound of butter, and one pound of treacle; put them all into

a pan to boil; when cold, add the rinds of two lemons, half an ounce of good ginger, and as much flour as will make it of the consistency you like. Bake it on tins.

Gingerbread Cakes, or Nuts.

One pint of flour, half an ounce of ginger beaten fine and sifted, six ounces of coarse sugar, two eggs, half a pound of butter beaten to a cream, and one pound of treacle. Mix all well together, spread it about the third of an inch thick, and bake it on tins well buttered; let it cool a minute or two before it is cut and taken out of the tins, and then spread it on a table to cool. N.B.—A little candied orange-peel is an improvement; a pound of flour, added to this, will make very good gingerbread nuts.

Snap Gingerbread.

Half a pound of flour, half a pound of raw sugar, quarter of a pound of butter, one ounce of ground ginger, half a lemon with the rind grated, a small quantity of brandy and allspice. Mix all these with treacle to a paste thin enough to drop upon a sheet of tin well buttered: bake it in a moderate oven, and when cool enough, take it off with a knife, and it will be crisp when cold. The ingredients, if properly mixed, will keep ten days; it is better to bake it every day just as it is wanted.

Short, or Scotch Bread.

To nine ounces of butter, add one pound and a half of flour; pour a little boiling water upon the butter, and when it is nearly cold, skim off the

butter and as much water as you have occasion for to make it into a stiff paste ; handle it as little as possible, roll it out, and cut it into what forms you please. Before you put it into the oven, wet it over with a little water, and grate plenty of sugar over it. Bake in a quick hot oven. Caraway seeds, sugar, almonds, or lemon-peel, (any, or all of these,) according to the taste ; or quite plain it is very good.

Cheap Seed Bread.

Rub half a pound of good beef dripping, and half a pound of coarse sugar, into four pounds of flour, add seeds and yeast, and mix it up with warm milk. The yolks of two or three eggs will improve it.

Scons.

Two ounces of butter to a pound of flour ; mix up with skimmed milk, roll out very thin, prick them full of holes, and bake on tins on a hot hearth.

Muffins.

Put to a quarter of a peck of fine white flour a pint and a half of warm milk and water, with a quarter of a pint of good mild ale yeast, and a little salt ; stir them together a quarter of an hour, strain the liquor into the flour, mix the dough as high as possible, and set it an hour to rise. Roll it up with the hands, pull it into pieces the size of a walnut, roll them in the hand like balls, and lay a flannel over them while rolling up ; keep all the dough closely covered up the whole time. The whole of the dough being rolled into balls, those first done will be ready for baking ; they

will spread out into the right form for muffins. Lay them on the heated plate, and, as the bottom begins to change colour, turn them on the other side. Great care must be taken to prevent their burning; and if the middle of the plate be too hot, put a brick or two in the centre of the fire to slacken the heat.

A better sort is made by mixing a pound of flour with an egg, an ounce of butter melted in half a pint of milk, and two table-spoonfuls of yeast, beaten well together. Set it two or three hours to rise, and bake it in the usual way.

Crumpets or Pikelets.

Beat two eggs very well, put to them a quart of warm milk and water, and a large spoonful of yeast; beat in as much fine flour as will make them rather thicker than a common batter pudding; make the bake stone very hot, rub it with a little butter wrapped in a clean linen cloth, pour a large spoonful of batter upon the stone, let it run to the size of a tea saucer, and turn it: when you want to use them, toast them very crisp, and butter them.—Substitute oatmeal for flour, and you will have very good oat cakes.

Rusks, or Tops and Bottoms.

Beat up seven eggs, and mix with half a pint of new milk, in which has been melted a quarter of a pound of butter; add to it a quarter of a pint of yeast, and three ounces of sugar; put them, by degrees, into as much flour as will make a very light paste, rather like a batter; let it rise before the fire half an hour; add more flour to make it a little stiffer. Work it well, divide it into small

loaves or eakes about five or six inches wide, and flatten them. When baked and cold, slice and put them in the oven to brown a little. Those eakes, when first baked, eat deliciously buttered for tea—or with earaways eat very nice cold.

Rolls.

Warm an ounce of butter in half a pint of milk, put to it a spoonful and a half of yeast, and a little salt. Put two pounds of flour into a pan, and mix in the above. Let it rise an hour; knead it well; make it into seven rolls, and bake in a quick oven.

Small Bread Loaves.

Warm a small quantity of butter in new milk, with a spoonful of yeast; mix it with two pounds of flour, and work it well into a light paste; let it stand to rise before you bake it. Two or three yolks of eggs will be an improvement.

Ratafia Basket.

Dip ratafia eakes into a little warm carmel sugar, and place them round the inside of a dish. Cut more ratafias into squares, dip them in the sugar, and pile them on the others, two or three stories high. Line the inside with wafer-paper, fill it with sponge eakes, sweetmeats, blanched almonds, and raisins; garnish with flowers.

JELLIES, CREAMS, CUSTARDS, ETC.

Calf's Feet Jelly.

BOIL two calf's feet in a gallon of water till it is reduced to a quart; strain it, let it stand till cold, skim off all the fat, and take the jelly up clean. If there is any settling at the bottom, leave it; put the jelly into a saucepan, with a pint of white wine, some lemon-peel, half a pound of loaf sugar and the juice of three lemons: beat up six or eight whites of eggs with a whisk, put them into a saucepan, and stir all well together till it boils; let it boil a few minutes: have ready a large flannel bag, pour it in, it will run through thick: pour it in again till it runs clear.

Apple Jelly.

To four quarts of water, put eight pounds of apples, *not* pared, but cut into thin round slices, and thrown into the water directly to preserve the colour; put it on to boil slowly for two hours, or until *thoroughly* dissolved; then put them into a hair sieve, not pressing them, and avoiding any pulp passing into the liquor; then put one pound of lump sugar to every pint of juice, boil it quickly for half an hour; you will know by trying it in a saucer, whether it jellies or not; pour it into moulds previously steeped in cold water: the peel and juice of a lemon will improve this; it should be made some days before it is wanted. It is better to prepare and boil the apples over night, that time may be allowed for them to drain themselves; this put into smaller moulds or pots,

will keep any length of time, and cut into small pieces, make very nice open tartlets.

Expeditious Jelly.

One ounce and a half of isinglass to two quarts of good home made wine, (raisin the best,) the peel of a small lemon rubbed off, and sugar to the taste; simmer all these together a quarter of an hour or twenty minutes, and strain through muslin into glasses or moulds.

Orange Jelly.

Boil two ounces of isinglass in two quarts of spring water, till it is a strong jelly; put to it the juice of three Seville oranges, three lemons, six China oranges, the rind of one Seville orange, and all the lemons pared thin; sweeten it with loaf sugar to the palate: beat up the whites of four eggs to a froth, and mix well in; boil it ten minutes, run it through a jelly-bag till it is clear, and put it into moulds till cold; a small partiele of saffron improves the colour.

Another way.

Pour a pint of boiling water on one ounce of isinglass, stirring it to assist the solution. Boil half a pound of fine sugar in half a pint of water. Press out the juice of two lemons, three Seville and two China oranges. When the isinglass is dissolved, strain off the liquor, add the syrup to it, then the juice, but do not put them on the fire, as the heat would spoil the flavour of the fruit. In warm weather you must make use of more isinglass. Some like the peel of one lemon boiled in the syrup.

Apple Jelly and Custard.

Boil a pound and a half of sugar in a pint of water, two pounds of apples peeled and cored, and the peel of one large lemon; boil gently together till quite stiff, then pour it into a mould; it is better made some days before it is wanted; when served, put custard round it; add the lemon juice if approved. The jelly will keep almost any length of time in a cool dry place, and may be used for open tarts.

Ivory Jelly.

Put one pound of ivory dust into five pints of water, cover it and let it stand in a slow oven all night; take the jelly clean off, the remaining dust will do again with three pints of water: add ingredients as for calf's feet jelly.

Garragun Moss Jelly, or Blanc-Mange.

Steep half an ounce of the moss in water ten minutes, shake it well about to clean it; by these means the braekish taste is removed; then boil it in a pint of clean water till it is reduced to one half, then sweeten it to the taste, and season it either with bitter almonds, or the rind and juice of lemon; add a pint of thin cream, boil all together ten minutes, and strain and put it into a mould. If you do not use cream, boil it in new milk, using no water.

An excellent Trifle.

Lay macaroones and ratafia-drops over the bottom of your dish, and pour in as much raisin

wine as they will suck up; which when they have done, pour on them custard, which may be made of the cream after the whip is taken off. It must stand two or three inches thick; on that put a layer of raspberry jam, and cover the whole with a very high whip made the day before, of rich cream, the whites of two well beaten eggs, sugar, grated lemon-peel, well beaten with a whisk, kept only to whip syllabubs and creams. If made the day before used, it has quite a different taste, and is solid and far better.

Italian Cream.

Add to a quart of thick cream the juice of four lemons, and the rind of two grated; sugar it to the taste. Let it stand half an hour, and whisk it till it becomes very thick; tie it as closely as possible in a napkin, and set it on a sieve a night to drain. In the morning it will be stiff and turn out well; a little wine or brandy may be put to this, but it is very good without.

Another way.

To a pint of cream put the juice of one lemon, and sugar to the taste, whip it for twenty minutes slowly; melt in the meantime one ounce of isinglass, which must be strained and nearly cold by the time the cream is sufficiently whipped. Add the isinglass to the cream by degrees while you are whipping it, and when it seems thick, put it into a mould. The isinglass must be melted in as little water as possible, and may be coloured with cochineal.

Raspberry Cream.

Put to a quart of cream, a pint of raspberries which have been rubbed through a sieve, and sugar to the taste; whip it well, and put it into glasses. Currants, gooseberries coddled, and many other sorts of fruit, may be done the same way. Raspberry jelly is the most convenient for cream; it only requires mixing and whipping.

Solid Strawberry Cream.

Put a gill of cream in a basin, beat it till it is like snow; then add half an ounce of isinglass dissolved in half a gill of water, rub the fruit through a sieve and put it to the cream. When the isinglass is quite dissolved and cold, mix all together with grated sugar to the taste; then pour it into a mould, letting it stand till the next day before put out.

Solid Raspberry Cream.

May be made exactly in the same way; either the ripe fruit or jelly will do.

Stone Cream.

On preserve, grate the rind and squeeze one lemon, with two spoonfuls of white wine. Boil a quarter of an ounce of isinglass in a pint of cream, and when nearly cold, pour it gently into the dish, taking care not to mix it with the preserve. Sweeten the cream to your taste.

Stored Cream.

Dissolve a quarter of an ounce of isinglass in a

very small quantity of water; put to it a pint of cream, sweeten and boil it a short time with cinnamon and lemon-peel; when nearly cold, add ratafia, and pour it upon sweetmeats in glasses.

Whipped Cream.

Grate into a quart of cream a quarter of a pound of sugar which has been rubbed over a lemon, so as to have taken off all the colour, whip it well, and when you have got as much froth as you require, the remaining cream will make a eustard.

Swiss Cream.

A pint of cream sweetened to the taste, and the rind of a lemon; boil it a few minutes and strain it; when nearly cold, stir into it the juice of the lemon mixed with a tea-spoonful of flour. Lay macaroones in the dish, and between every layer of cakes put the cream; a quarter of a pound of macaroones are sufficient for a dish. If the cream is thick, it requires no flour.

Lemon Cream.

Put to a pint of thick cream, the yolks of two eggs well beaten, four ounces of fine sugar, and the rind of a lemon pared very thin; put it on the fire to thicken, but not to boil, stirring it all the time and till nearly cold; put the juice into a jug, and pour the cream, &c. upon it, stirring it well together, and occasionally till quite cold.

Burnt Cream.

Beat eight eggs with a spoonful of fine flour,

add a pint of cream and the rind of a lemon grated, stir it over a clear fire till it is as thick as hasty-pudding, sweeten with loaf sugar, pour it into a dish, and when quite cold, strew over it fine sugar, and burn it with a hot iron.

Clouted Cream.

Put new milk from the cow into a broad earthen pan, and let it stand till the next day; then put it over a very slow fire till it bubbles up at the sides; put it away twenty-four hours. Take the cream off as unbroken as possible, if it is wanted to put over a junket or a syllabub, or to eat with preserves. If for tea or coffee, break it a little.

Ice Cream.

Pare, stone, seald, and beat fine twelve apricots in a mortar, add to them six ounces of lump sugar, and a pint of sealding cream; work it through a sieve; put it in a tin with a close cover, and set it in a tub of ice broken small, with four handfuls of salt mixed among the ice; when the cream grows thick round the edges of the tin, stir it well, and put it in again till it is quite thick; when the cream is frozen up, take it out of the tin, and put it into the mould you intend to turn it out of; put on the lid, and have another tub of salt and ice ready as before; put the mould in the middle, and lay the ice under and over it; let it stand four hours, and always turn it out the moment you want it, then dip the mould in cold spring water, and turn it on a plate. You may do any sort of fruit the same way.

Gooseberry Cream.

Put to two quarts of gooseberries as much water as will cover them, scald them, and rub them through a sieve with a spoon: to a quart of the pulp you must have six eggs well beaten; when the pulp is hot, put in one ounce of fresh butter, and sweeten to the taste; put in the eggs, and stir them over a gentle fire till they grow thick, then set it by; when it is almost cold, put into it two spoonfuls of the juice of spinage, and a spoonful of orange-flower water or wine; stir it well together, and put it into a basin: when it is cold, serve it to table.

Lemon Custard.

Beat the yolks of four eggs well, grate the rind and squeeze the juice of a lemon to them, stirring well all the time; sweeten to the taste with grated lump sugar. Pour a gill of boiling water to the above ingredients, put it on to thicken, but not to boil. Add a small wine glass of white wine, and a large table-spoonful of brandy; put it on the fire a short time longer, and, when nearly cold, pour it into cups.

Custard.

To a quart of thin cream, put the yolks of eight eggs well beaten, a bit of lemon-peel and sugar; stir it over a slow fire till it is thick. If it be wanted very good, you may add brandy, and almonds blanched and chopped.

Baked Custards.

Make a hot crust with flour and a little butter boiled in milk: when raised, put into each mould

a little writing paper to keep them from falling; bake them well. Boil new milk, a little cream, bay leaf, and sugar; pour in gently yolks of eggs well beaten, and put the eustard hot into the baked moulds; set them in the oven a few minutes.

Another way.

To a quart of new milk, put the whole of four, or the yolks of eight eggs beaten well, and sweeten to the taste; add a little nutmeg, and lemon-peel shred fine: bake on small dishes either with or without a paste.

Solid Custard.

Boil a quarter of an ounce of isinglass, a little lemon-peel and cinnamon, in a pint of new milk; when nearly cold, add the yolks of three eggs well beaten, sugar to the taste, and a little white wine or brandy. Pour it into a glass dish, or if into a mould, let it settle well first, keeping out the sediment.

Yellow Flummery.

Put one ounce of isinglass into a bowl, and pour a pint of boiling water upon it; cover it up till almost cold; add a pint of white wine, the juice of two lemons, the rind of one, the yolks of eight eggs well beaten, and sweeten to the taste; put it in a tossing-pan and keep stirring it; when it boils, strain it through a fine sieve; when almost cold, put it into cups and moulds.

Rice Blanc-Mange, or Spanish Custard.

Three spoonfuls of ground rice to a pint of

milk, put in cold, set it on the fire, and keep stirring it till quite thick; sweeten it with lump sugar, and pour it into moulds that have been wetted with milk. Turn it out when cold.

Rice Blanc-Mange.

A tea-cupful of Carolina rice to a full pint of milk, two ounces of loaf sugar, and three or four bitter almonds pounded, to flavour it. When the rice is half ereed, stir it up; when it has absorbed the milk, put it into a mould to cool, and turn it out when cold. Serve it with eustard and preserve.

Blanc-Mange.

Put to one ounce of isinglass a pint of milk, one ounce of bitter almonds well beaten, and a piece of lemon-peel; boil until the isinglass is dissolved; put to it a pint of good cream, and sweeten to the taste; let it boil a minute or two longer; strain it through a fine sieve; let it stand to cool and settle; put it into moulds that are very clean, and have been some time in cold water. Add a little cinnamon and brandy if approved.

Clear Blanc-Mange.

Skim off the fat and strain a quart of calf's foot jelly; beat the whites of four eggs, and put them to the jelly: set it over the fire, and keep stirring it till it boils; pour it several times through a jelly-bag till it is clear; beat one ounce of sweet, and one of bitter almonds to a paste, with a spoonful of rose water, squeezed through a

cloth, mix it with the jelly, and three spoonfuls of very good cream; set over the fire again, and keep stirring it till it is almost boiling; pour it into a bowl, and stir it very often till it is nearly cold; wet the moulds and fill them.

Syllabub from the Cow.

Make the syllabub of either eider or wine, pretty sweet, and grate nutmeg in; milk the milk into the liquor: when this is done, pour over the top half a pint or a pint of cream, according to the quantity of syllabub you make. You may make this syllabub at home, only have new milk; make it as hot as milk from the cow, pour it in, holding your hand very high, and strew over some currants well washed, picked, and plumped before the fire.

Whipped Syllabubs.

Take a quart of thick cream, half a pint of wine, the juice of two Seville oranges or lemons, the peel of two lemons grated, and half a pound of lump sugar; pour it into a broad earthen pan, and whisk it well; sweeten some red or white wine, fill the glasses as full as you choose, then as the froth rises take it off with a spoon, and lay it on a sieve to drain: put it carefully into the glasses till they are as full as they will hold: do not make these long before you use them. Many use eider sweetened, or any wine, or lemon or orange whey made thus: squeeze the juice of a lemon or orange into a quarter of a pint of milk; when the curd is hard, pour the whey clear off, and sweeten it to the

palate: you may colour some with the juice of spinage, some with saffron, and some with cochineal (according to fancy.)

Common Syllabub.

Put a pint of cider and a bottle of strong beer into a large bowl, grate in a nutmeg, and sweeten to the taste. Milk from the cow as much milk as will make a strong froth. Let it stand an hour, and then strew over it some currants well washed, picked, and plumped before the fire.

Solid Syllabub.

To one glass of white wine, beat the peel and juice of a large lemon, with sugar to the taste, and half a pint of cream, mix them well together. Pour half a gill of boiling water upon half an ounce of isinglass and the rind of the lemon, cover it close and let it dissolve gradually half an hour; add this to the other ingredients, and place the basin over a tea-kettle, or saucepan of boiling water, keep it on a gentle fire ten minutes, stirring it well all the time; then strain it through a fine sieve or muslin into a mould, make it the day before it is wanted, and keep it in the coolest place you can.

Curds.

Set a quart of new milk and half a pint of thin cream over the fire till scalding hot; then add as much buttermilk or sour milk as will curdle it moderately, and the yolks of two eggs; stir till quite hot, but do not let them boil. Pour the curds into a thin cloth or a piece of muslin, and in a few minutes hang them up to drain.

Another way.

Put three quarts of water in a pan, and set it on the fire; when it boils, add three pints of new milk; beat three or four eggs and mix them with a quart of buttermilk; when the water and milk boil, pour in gently the eggs and buttermilk, and, as the curds rise, pour in a little cold water to prevent their boiling. The pan must never quite boil, and the more water the better.

Another way.

A very ready and elegant mode of procuring curds, and also a pleasant acidulous whey, is by adding to a glass full of milk a little solution of citric acid, taking care not to add too much: an experiment or two will readily show the quantity necessary to effect the purpose.

Curds and Cream.

To five quarts of new milk warmed, put a quart of sour buttermilk strained; keep the pan covered until the curd be of a firmness to cut three or four times across with a saucer, as the whey leaves it: put it into a shape, and fill up until it be solid enough to take the form. Serve with cream, plain, or mixed with sugar, wine, or lemon.

Cream Curds.

Put a quart of new milk, a pint of sweet cream, and a little salt, to a gallon of water: beat eight eggs very well, leaving out half the whites, put to them a pint of sour cream, and mix well

together. When the pan is just at boiling (but it must not boil) put in the sour cream and eggs, and stir it about to keep it from settling to the bottom; put the pan again on the fire, and let it remain till the eurd begins to rise up; have ready a little cold water, and, as the eurd rises, keep pouring a little in till it is well risen. Take the pan off the fire, and let it stand till the eurd becomes a little sad: have ready a sieve with a clean cloth in it, and take up the eurds with a ladle or egg-slice. They require to be made the night before they are wanted. This quantity will make a large dish full, if the cream be good; if the eurds be too stiff, stir in two or three spoonfuls of good cream. After being well drained, put them into earthen or tin moulds with holes in them.

Junket.

Put warm new milk into a dish, with a little brandy; turn it with rennet; put some nutmeg, sugar, and clouted cream on the top, without breaking the curd.

Lemon Solid.

Boil a quart of cream; have ready the peels of two lemons grated, with the juice, and a quarter of a pound of fine lump sugar pounded: pour the cream over the lemon and sugar when boiling-hot. It should be made a day before used. In making it, the best way is to put the trifle-dish, or whatever you make it in, into a larger pan, and set it on the floor, then getting upon a chair, pour the boiling cream from as great a height as

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you can raise your arm, for the more the lemon juice is disturbed, the better effect it will have.

Another Way.

Break a quarter of a pound of loaf sugar into small lumps; take five lemons and rub every lump of sugar upon the lemons until the whole of the peel is off. Dissolve one ounce of isinglass, and add to it a pint of cream; boil all together till the isinglass is dissolved; when nearly cold, squeeze the juice of all the lemons into the cream, mix well, and pour into moulds.

Lemon Sponge.

One pint of water, one ounce of isinglass, and two lemons. Boil the rind of one lemon in the water till the isinglass is dissolved; strain it through muslin and let it stand till cool, but not set. The rind of the other lemon, and juice of the two, to stand in a basin till the stock is cold; then add half a pound of well-pounded fine lump sugar. Strain the juice into a bowl with the other ingredients, and whisk it till it begins to stiffen, then pour as quick as possible on a flat dish; when set, cut it in squares to send to table. It is best made the night before.

Silver Web.

Set a quarter of a pound of treble refined sugar in one lump before a moderate fire on the middle of a silver salver or pewter plate: put it a little aslant, and when it begins to run like clear water to the edge of the plate or salver, have ready a tin cover, or China bowl, on a stool with the mouth downward, close to the sugar,

that it may not cool by carrying too far; then, with a clean knife, take up as much of the syrup as the point will hold, and a fine thread will come from the point, which you must draw as quick as possible backwards and forwards, and also round the mould, as long as it will spin from the knife; be careful not to drop the syrup on the web, if you do, you will spoil it: take up more syrup with the knife, and keep spinning till the sugar is done, or the web is thick enough; do not let the knife touch the lump on the plate that is not melted, it will make it brittle, and not spin at all. If the sugar is spent before the web is done, put fresh sugar on a clean plate or salver, and do not spin from the same plate again. If you do not want the web to cover the sweetmeats immediately, set it in a deep pewter dish, cover it with a tin cover, lay a cloth over it to prevent the air from getting to it, and set it before the fire (it requires to be kept warm, or it will fall); when the dinner or supper is dished, have ready a plate or dish the size of the web, filled with different coloured sweetmeats, and set the web over it. It is pretty for the middle where the dishes are few, or corner where the number is large.

Gold Web.

Beat four ounces of treble refined sugar in a marble mortar, and sift it through a hair sieve; put it in a silver or brass ladle, but silver makes the colour better, set it over a chafing-dish of charcoal that is burnt clear, and set it on a table; turn a tin cover or China bowl upside down, on the same table, and when the sugar is melted it will be of a gold colour; take the ladle off the

fire, and begin to spin with a knife, the same way as the silver web; when the sugar begins to cool and set, put it over the fire to warm, and spin it as before, but do not warm it too often, it will turn the sugar a bad colour. If you have not enough sugar, clean the ladle before you put in more, and spin it till the web is thick enough; take it off and set it over the sweetmeats, as the silver web.

Italian Cheese.

A quart of thick cream, three spoonfuls of brandy, six of white wine, the juice of two lemons and the rinds grated; sweeten it with lump sugar beaten: whisk all together till stiff. Lay a piece of muslin in a sieve, or mould with holes in it, and pour in the cheese; let it remain twenty-four hours. Garnish with sweetmeats.

Gooseberry Fool, or Cream.

Set two quarts of gooseberries on the fire in a quart of water; when they simmer, turn yellow, and begin to plump, throw them into a cullender to drain the water out; then, with the back of a spoon, carefully squeeze the pulp through the sieve into a dish, make them pretty sweet, and let them stand till they are cold: in the meantime, take two quarts of new milk, and the yolks of four eggs beaten up with a little grated nutmeg; stir it gently over a slow fire; when it begins to simmer, take it off, and by degrees stir it into the gooseberries; let it stand till it is cold, and serve it up. If you make it with cream, you need not put any eggs in; and if it is not thick enough, boil more gooseberries.

Fruменты.

Take a quart of ready-boiled wheat, two quarts of milk, a quarter of a pound of currants clean picked and washed, and the same quantity of raisins; stir these together and boil them: beat up the yolks of three or four eggs, a little nutmeg, with two or three spoonfuls of milk, and add to the wheat; stir them together for a few minutes; sweeten to the palate, and send it to table.

VINEGARS, PICKLING, ETC.

Sugar Vinegar.

To ten pounds of moderately coarse raw sugar, put ten gallons of water; boil them together two hours, and skim it well all the time. Pour it into a tub, and when cold enough, put to it a pint of new yeast, let it work, and beat it in for nine days. Bruise four pounds of Malaga raisins together with the stalks, and add a few more stalks if they are to be had; put them into a barrel, skim the yeast off the liquor, and tun it. Paste a paper over the bung, prick it full of holes, and set the barrel in a warm place.

N.B—A twelve gallon barrel is the proper size for this quantity.

Gooseberry Vinegar.

Boil spring water, and, when cold, put to every three quarts a quart of bruised gooseberries in a large tub. Let them remain three days, stirring often: strain through a hair-bag, and to each gallon of liquor add a pound of the coarsest sugar.

Put it into a barrel with a toast and yeast ; cover the bung-hole with a piece of paper, as directed in the preceeding article. The greater the quantity of sugar and fruit, the stronger the vinegar.

Another way.

Put into a tub the ripest gooseberries you can get, and squeeze them well with the hands ; to every peck put two gallons of water. Mix them well together, and let them work for three weeks, stirring them three or four times a day ; strain the liquor through a hair-sieve ; put to every gallon a pound of brown sugar, a pound of treacle, and a spoonful of fresh yeast ; work it three or four times in the same tub well washed. Tun it into iron-hooped barrels, let it stand a year, then draw it into bottles for use.

Another way.

Take ripe white and yellow gooseberries, bruised, three quarts ; boiled water, when cold, one gallon : let them stand together three days or more ; strain through flannel : to every gallon add one pound of coarse sugar ; keep it in a warm place, but not in the sun.

Raspberry Vinegar.

Put a quart of fine fruit into a bowl, and pour upon it a quart of the best white wine vinegar ; next day strain the liquor, and squeeze the fruit on a quart of fresh raspberries ; and the following day do the same. Pass it the last time through canvass previously wet with vinegar to prevent waste. Put it into a stone jar, with a pound of sugar, broken into large lumps, to every pint of

juice ; stir it when melted, then put the jar into a saucepan of water, or on a hot hearth, let it simmer, and skim it. When cold, bottle it. Some people do not squeeze the fruit, which is very extravagant, and the vinegar is less rich.

Another Way.

To six pounds of raspberries, add three pints of white wine vinegar ; bruise the raspberries, let them stand twenty-four hours, frequently stirring them with a wooden spoon. Put six pounds of loaf sugar into an earthen dish, and the raspberries into a jelly-bag, and let them drop on the sugar ; when it has done dropping, put it into a preserving-pan, and let it simmer over a slow fire, taking off the scum as it rises ; when it begins to boil, take it off, and let it stand until cold, and then bottle it for use.

Primrose Vinegar.

To every gallon of water add one pound and a half of coarse raw sugar, boil and skim it till clear, and pour it upon as many primroses with the stalks a little chopped as you can get. When cold, add a little yeast on a toast. Let it work twenty-four hours, strain and put it into a cask, leaving the bung rather loose. Let it stand in a warm place.

Corach Vinegar.

One quart of good vinegar, half an ounce of cayenne pepper pounded, two cloves of garlic cut in two, four table-spoonfuls of walnut pickles, and two table-spoonfuls of soy. Boil the vinegar, and pour it over the ingredients, cover it close to

keep in the steam, and, when cold, bottle it. Put in as much cochineal as will colour it.

Horseradish Vinegar, for Cold Beef, Salad, and Fish Sauce.

Pour a quart of the best vinegar on three ounces of scraped horseradish, and one ounce of minced shalots, add a drachm of cayenne; let it stand a day or two; put it into a wide-mouthed bottle, or small jars, for use.

PICKLING.

Observations on Pickling.

PICKLING is a very useful thing in a family, but it is often ill-managed, or at least made to please the eye by pernicious things, which is the only thing that ought to be avoided; for nothing is more common than to green pickles in a brass pan, for the sake of having them a good green, when, at the same time, they green as well by heating liquor, and keeping them in a proper heat upon the hearth, without the help of brass, or verdigris of any kind, for it is poisonous to a great degree: and nothing ought to be avoided more than using brass or copper pans that is not well tinned. The best way, and the only caution I can give, is to be very particular in keeping the pickles from any thing of that kind, and follow strictly the directions, as you will find receipts for any kind of pickles greened by pouring the vinegar hot upon them, and it will keep them a long time. Always use stone jars

for all sorts of pickles that require hot pickle to them; the first charge is the least; for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through earthen vessels: stone and glass are the only things to keep pickles in. Never put your hands in to take pickles out, it will spoil them; the best method is, to tie to every pot a wooden spoon, full of holes, to take them out with.

India Pickle.

Get a white cabbage, a cauliflower, a few small cucumbers, radish-pods, kidney-beans, a little beet root, or any other thing you commonly pickle; put them on a hair-sieve, throw a large handful of salt over them, and set them in the sunshine, or before the fire, three days to dry; when all the water is run out of them, put them into a large earthen pot, in layers, and betwixt every layer put a handful of brown mustard seed; take as much alegar as will cover it, and to every four quarts of alegar put an ounce of turmeric; boil them together, pour it hot upon the pickle, and let it stand twelve days upon the hearth, or till the pickles are a bright yellow colour, and most of the alegar sucked up: take two quarts of strong alegar, one ounce of mace, the same of white pepper, a quarter of an ounce of cloves, the same of long pepper and nutmeg; beat them all together, and boil them ten minutes in the alegar; pour it upon the pickles with four ounces of garlic pceled; tie it close down, and keep it for use.

. N.B.—You may put in fresh pickles, as the

things come in season, and keep them covered with vinegar, &c.

Another way.

To six quarts of vinegar, put one pound of salt, a quarter of a pound of ginger, one ounce of mace, half a pound of shalots, one table-spoonful of cayenne pepper, a quarter of a pound of mustard seed, and a little flour of mustard, boil all these ingredients in vinegar a quarter of an hour, when cold, put them into a jar; put in whatever fruit or vegetables may be approved, taking care to have them green and fresh gathered, and to wipe off the dust. It is an improvement to scald the cabbage and cauliflower, and dry them.

Another way.

Skin and slice half a pound of garlic, lay it in salt and water two days; put it on a cloth to dry, salt it with two large handfuls of salt, let it stand twenty-four hours, then dry it well before the fire. Lay two ounces of race ginger in water twenty-four hours, cut it into slices, then salt and dry it, as the garlic; put them into a gallon of the best white wine vinegar, with two ounces of turmeric, one ounce of the best cayenne pepper, a handful of cayenne pods, one ounce of long pepper, and a quarter of a pound of flour of mustard; let them have one boil, and stand till cold. Cut a large hard white Scotch cabbage into quarters, scald it for eight or ten minutes; take it out and let it cool; salt it well, and let it remain in salt twenty-four hours, after which dry it well before the fire. Cauliflowers must be scalded only five minutes; beans, cucumbers, or

fruit must be only just scalded, and quite dried. This pickle is so high, it will keep good eight or nine years : it requires to be looked at now and then, as the cabbage absorbs the vinegar very much ; and it will be necessary to fill the jars up sometimes with cold vinegar well boiled.

Lemon Pickle.

Cut six lemons into quarters ; put on them a pound of salt, six large cloves of garlic, two ounces of horseradish, sliced, with a quarter of an ounce each of cloves, mace, nutmeg, and cayenne, and two ounces of flour of mustard ; to these put two quarts of vinegar. Boil it a quarter of an hour in a well-tinned saucepan ; or, which is better, do it in a strong jar, in a kettle of boiling water ; or set the jar on the hot hearth till done. Set the jar by, and stir it daily for six weeks ; strain and put it into small bottles, cork it well. Put boiling vinegar upon the lemons and spices, and it will be a good pickle.

Onions.

Take onions, when they are dry enough to lay up for winter, the smaller they are the better they look ; put them into a pot, and cover them with spring water, with a handful of white salt, and let them boil up ; strain them, and take three coats off ; put them on a cloth, and rub them till they are very dry ; put them in the bottles, with some blades of mace and cloves, and a nutmeg cut in pieces : have some double-distilled white wine vinegar ; boil it up with a little salt ; let it be cold, and put it over the onions. Cork them close, and tie a bladder and leather over it.

Portugal Onions.

Peel the onions, and cut a piece from the root end; make a hole, but not through, fill it with mustard-seed, horseradish scraped, a little cochineal, white pepper, and mace; put on the piece that was cut off; tie each onion with thread, pour boiling vinegar over them, with horseradish, mace, white pepper, salt, and ginger; set them before the fire; boil the vinegar every third day, for a fortnight, and pour it over them hot every time.

Mushrooms, Brown.

Rub small buttons with a bit of flannel and salt. Throw a little salt over, and put them into a stew-pan with some mace and pepper: as the liquor comes out, shake them well, and keep them over a gentle fire till all of it be dried into them again: put as much vinegar into the pan as will cover them, give it one warm, and turn all into a glass or stone jar. They will keep two years, and are delicious.

Mushrooms, White.

Gather the smallest mushrooms you can get, and put them into spring water; rub them with a piece of new flannel dipped in salt, and throw them into cold spring water as you do them, to keep their colour; put them into a well-tinned saucepan, and throw a handful of salt over them; cover them close, and set them over the fire four or five minutes, or till you see they are thoroughly hot, and the liquor is drawn out of them: lay them between two clean cloths till they are cold; put them into glass bottles, and fill them up with

distilled vinegar; put a blade or two of mace and a tea-spoonful of eating oil into every bottle, cork them close up, and set them in a cool place.

Mushrooms.

Wash them with warm milk and water, rub them with flannel and dry them. Put them into a saucepan with salt, set them on the fire, and let them boil five minutes rather quick, shaking them constantly; when nearly dry, add as much good vinegar as will entirely cover them, with whole white pepper, cayenne, and mace; boil two minutes.

Red Cabbage.

Slice it into a cullender, and sprinkle each layer with salt; let it drain two days; put it into a jar with spices, pour boiling vinegar enough to cover, and put in a few slices of red beet-root. Choose the purple red-cabbage. Cauliflower cut in branches, and thrown in after being salted, will look a beautiful red.

Cauliflowers.

Separate the flowers, and pour boiling salt and water over them; the next day drain and put them into a jar with turmeric, capsicums, garlic, shalots, ginger, black and long pepper, mustard-seed, and pour boiling vinegar over them.

The ginger and pepper to be boiled in the vinegar; white cabbage is done the same way.

Walnuts, Black.

Take large nuts before they are hard, lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two

days longer, then shift them again, and let them lie three in the pickling jar; when the jar is half full, put in a large onion stuck with cloves. To one hundred walnuts put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay leaves, and a stick of horseradish; fill the jar, and pour boiling vinegar over them; cover them with a plate, and when cold, tie them down with a bladder and leather; they will be fit to eat in two or three months. The next year, if any remains, boil up the vinegar again and skim it; when cold, pour it over the walnuts. This is by much the best pickle for use; therefore you may add more vinegar to it. If you pickle a great many walnuts, and eat them fast, make the pickle for a hundred or two, the rest keep in a strong brine of salt and water, boiled till it will bear an egg, and as the pot empties, fill it up with those in the salt and water; take care they are covered with pickle.

Gherkins.

Choose nice young gherkins, spread them on dishes, salt them, and let them lie a week; drain them, put them in a jar, and pour boiling vinegar over them. Set them near the fire, and cover it with plenty of vine leaves: if they do not become a tolerably good green, pour the vinegar into another jar, set it on the hot hearth, and, when it boils, pour it over them again, covering with fresh leaves; do thus, till they are as good a colour as you wish.

French beans, cucumbers, either whole or sliced, may be done the same way.

Nasturtion Buds or Seeds.

Take the seeds fresh off the plant when they are pretty large, but before they grow hard, and throw them into the best white wine vinegar, that has been boiled up with what spices are most agreeable. Keep them closely stopped in a bottle. They will be ready for use in eight days. They are a good substitute for capers.

Barberries.

Pick the barberries before they are quite ripe, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When the seum rises on them, put them into fresh salt and water; but they need no vinegar, their own natural sharpness will preserve them: cover close.

Mangoes.

Take the largest cucumbers you can get, before they are too ripe, or yellow at the ends, cut a piece out of the side, and take out the seeds with an apple-scraper, or a tea-spoon; put them in a very strong salt and water eight or nine days, or till they are very yellow, and stir them well two or three times a day; put them into a pan, with a large quantity of vine leaves both under and over them; beat a little roche-alum very fine, put it into the salt and water that they came out of, pour it upon the cucumbers, and set it upon a very slow fire four or five hours, till they are a pretty green; take them out, and drain them on a hair-sieve: when they are cold, put into them a little horse-radish, then mustard-seed, two or three heads of garlic, and a few pepper-corns; slice a

few green cucumbers very thin, then horse-radish, and the same as before mentioned, till you have filled them; take the piece you cut out, and sew it on with a large needle and thread, and do the rest the same way; have ready the pickle: to every gallon of alegar put one ounce of mace, the same of cloves, two ounces of ginger, sliced, the same of long, black, and Jamaica pepper, three ounces of mustard-seed tied in a bag, four ounces of garlic, and a stick of horse-radish cut in slices; boil them five minutes in alegar; pour it upon the pickles, tie them down, and keep them for use.

English Bamboo.

Take the young shoots of elder about the beginning or middle of May, take the middle of the stalk (the top is not worth doing), peel off the outer rind, and lay them in a strong brine of salt and beer one night; dry them in a cloth singly: in the meantime make a pickle of half gooseberry vinegar, and half alegar; to every quart of pickle put one ounce of long pepper, one ounce of sliced ginger, a few corns of Jamaica pepper, and a little mace; boil it, pour it upon the shoots, stop the jar close, and set it by the fire twenty-four hours, stirring it very often.

Beet Roots.

Boil red beet roots till they are tender; take their skins off, cut them in slices, gimp them in the shape of wheels, flowers, or what form you choose, and put them into a jar; take as much vinegar as will cover them, boil it with a little mace, a race of ginger sliced, and a few slices of horse-radish; pour it hot upon the roots, and tie

them down.—They are a pretty garnish for made dishes.

Lemons.

Choose small ones with thick rinds ; rub them with flannel ; slit them half down in four quarters, but not through : fill the slices with salt, and set them upright in a pan till the salt melts ; turn them three times a day in their own liquor, till tender ; make enough pickle to cover them, of vinegar, the brine of the lemons, Jamaica pepper, and ginger ; boil, skim, and when cold, put it to the lemons, with two ounces of mustard-seed, and two cloves of garlic to six lemons.

Codlings.

Get the codlings when they are the size of a large French walnut ; put a good quantity of vine leaves in the bottom of a pan, put in the codlings, cover them well with vine leaves, and set them over a very slow fire till you can peel the skins off, take them carefully up in a hair-sieve, and peel them with a penknife ; put them in the same pan again with the vine leaves and water as before, cover them close, and set them over a slow fire till they are green ; drain them through a hair-sieve, and when they are cold, put them into distilled vinegar, pour a little meat oil on the top, and tie them down with a bladder.

Samphire.

Wash the samphire well in sour small beer, and put it into a large pan ; dissolve a little bay salt, and twice the quantity of common salt, in sour beer ; fill up the pan with it, cover it close,

and set it over a slow fire till it is a fine green ; drain it through a sieve, and put it into jars ; boil it with as much sugar-vinegar, or white wine vinegar, with a rae or two of ginger, and a few pepper-corns, as will cover it ; pour it hot upon the samphire, and tie it well down.

Radish Pods.

Gather radish pods when they are quite young, and put them in salt and water all night ; boil the salt and water they were laid in, pour it upon the pods, and cover the jars close to keep in the steam ; when it grows cold, make it boiling hot, and pour it on again ; keep doing so till the pods are quite green ; lay them on a sieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper, and horse-radish ; pour it boiling hot upon the pods ; when it is almost cold, make the vinegar twice hot as before, pour it upon them, and tie them down with a bladder.

Salmon.

Divide a fish of fifteen pounds into four, wipe it clean. rub it well with pepper and salt, tie it with tape, and let it lie twenty-four hours ; make a pickle of four quarts of strong vinegar, and six or seven of water, put in half an ounce of cloves, half an ounce of mace, the same of black pepper, a few bay leaves, and a large handful of salt ; when it boils, put the fish into it, and let it boil three quarters of an hour ; let it cool, and barrel it up for use.

Corach, from Almark's.

Two heads of garlic cut and bruised, one ounce

of good cayenne pepper, six spoonfuls of walnut catsup, a pint of the best vinegar, and one drachm of cochineal very slightly pounded; let them infuse in the vinegar a week near a constant fire, then strain it off: it should be kept a month or two before it is used.

CATSUPS.

Walnut.

TAKE green walnuts before the shell is formed, and grind them in a crab mill, or pound them in a marble mortar, and squeeze out the juice through a coarse cloth; put to every gallon of juice one pound of anchovies, half a pound of bay salt, two ounces of long, and two of black pepper; of mace, cloves, and ginger, each one ounce, and a stick of horseradish; boil all together till reduced to half the quantity; put it into a pot, and, when cold, bottle it. It will be ready in three months.

Another way.

Take walnuts when fit to pickle, beat them well in a mortar, squeeze them through a thin cloth, and let the liquor stand to settle: pour it clear off, and to every quart put a pound of anchovies, half a quarter of an ounce of mace, the same quantity of cloves and Jamaica pepper: boil all together till the anchovies dissolve, and strain it through a hair-sieve: to every pint, put half a pint of vinegar, and a good many shalots and garlic; boil and strain it again, a little at a time, and when cold, bottle it.

Another way, for brown Gravies and Soups.

Take walnuts when fit to pickle, bruise them, and to three parts of walnuts, add one part of sliced onions: put them into a deep pot in layers, sprinkling a little salt between each, let it stand a few days, and squeeze it: let it stand to settle, then boil the clear up, with a few shalots, plenty of long and black pepper, and a little cayenne: when cold, bottle it for use.

Oyster Catsup.

To one hundred oysters, put one pound of anchovies, three pints of white wine vinegar, and one lemon sliced: boil half an hour, and strain it; add a quarter of an ounce each of mace and cloves, one nutmeg sliced, and twelve shalots. Boil them a quarter of an hour, and bottle them all together.

Mushroom Catsup.

Crush full-grown flaps of mushrooms with your hands, throw a handful of salt into every peck of mushrooms, and let them stand all night; put them into stew-pans, set them twelve hours in a quick oven, and strain them through a hair-sieve: to every gallon of liquor, put one ounce each of cloves, Jamaica, black pepper, and ginger, and half a pound of common salt; set it on a slow fire, and let it boil till half the liquor is wasted away: when cold, bottle it, and tie a bladder over the cork: in three months boil it again with fresh spice.

Another way.

Take the large flaps of mushrooms gathered

dry, and bruise them; put some at the bottom of an earthen pan, strew some salt over, then mushrooms, then salt, till you have done. Boil the liquor, strain it through a thick flannel bag; to two quarts of liquor, put a large stiek of horseradish cut into small slips, five or six bay leaves, an onion, stuck with twenty or thirty cloves, a quarter of an ounce each of mace, nutmegs beaten, allspice, black and white pepper, four or five races of ginger, and four ounces of shalots. Cover it close, and let it simmer very gently till about one-third is wasted: when it is cold, bottle it, and cork it close; in two months boil it up again, with a little fresh spice, and a stick of horseradish; it will then keep the year, which mushroom eatsup rarely does.

An excellent Cutsup.

To six ounces of anchovies, a quarter of an ounce of cloves, the same quantity of mace and of race ginger, a little black pepper, some lemon-peel, half an onion, a bunch of thyme, and winter-savory, add a pint of port wine, and a quarter of a pint of vinegar; let it stew gently all together for an hour, then strain it through a sieve, and, when cold, bottle it.

N.B.—It will keep a year. Put a little more vinegar and wine to the ingredients, boil and bottle it all together for present use.

Mushroom Powder.

Take half a peck of large thick fresh mushrooms, wipe them clean from dust with a piece of flannel: serape out all the insides, cut out all the rinds, put them into a pan over the fire with-

out any water, add two large onions stuek with cloves, a large handful of salt, a quarter of an ounce of mace, and two tea-spoonfuls of beaten pepper; let them remain till all the liquor is boiled away, but take care they do not burn; lay them on sieves in the sun or by a fire, or on tin plates, and set them in a slow oven all night to dry, till they will beat to a powder; put the powder close down in a pot, and keep it for use. You may put what quantity you please into the sauce.

Browning, to colour and flavour made dishes.

Beat to powder four ounces of double-refined sugar, put it into a clean iron frying-pan, with one ounce of fresh butter; mix it well over a clear fire, and, when it begins to froth, hold it up higher; when of a very fine dark brown, pour in a small quantity of a pint of port, and the whole by very slow degrees, stirring all the time. Put to the above half an ounce of Jamaica, the same of black pepper, six cloves of shalots peeled, three blades of mace bruised, three spoonfuls of mushroom, the same of walnut catsup, some salt, and the finely pared rind of a lemon; boil gently fifteen minutes, pour it into a basin till cold, take off the scum, and bottle it for use,

PRESERVING.

Observations on Preserving.

WHEN you make any kind of jelly, take care you do not let any of the seeds from the fruit fall

into the jelly, nor squeeze it too near, for that will prevent the jelly from being so clear: pound the sugar, and let it dissolve in the syrup before you set it on the fire, it makes the scum rise well and the jelly a better colour: it is a great fault to boil any kind of jellies too high, it makes them a dark colour; you must never keep green sweetmeats in the first syrup longer than the receipt directs, lest you spoil their colour: the same care must be taken with oranges and lemons; as to cherries, damsons, and most sorts of stone fruit, put over them either mutton suet rendered, or a board to keep them down, or they will rise out of the syrup and spoil the whole jar, by giving them a sour bad taste: observe to keep all wet sweetmeats in a dry cool place, for a wet damp place will make them mould, and a hot place will dry up the virtue, and make them candy: dip writing paper in brandy, lay it close to the sweetmeats, tie them down with white paper, and two folds of thick cap-paper to keep out the air; for nothing can be a greater fault than bad tying-down, and leaving the pots open.

Morel Cherries.

Get cherries, when they are full ripe, take out the stalks and prick them with a pin; to every two pounds of cherries put a pound and a half of loaf sugar, beat part of the sugar and strew it over them, and let them stand all night; dissolve the rest of the sugar in half a pint of the juice of currants, set it over a slow fire, put in the cherries with the sugar, and give them a gentle scald; let them stand all night again, and give them another scald; take them carefully out, boil the

syrup till it is thick, and pour it upon the cherries; if you find it too thin, boil it again.

Currant Jam, Black, Red, or White.

Let the fruit be very ripe, pick it clean from the stalks, bruise it, and to every pound put three quarters of a pound of loaf sugar; stir it well, and boil it half an hour.

Raspberry jam is made the same way.

Oranges, Whole.

Cut a hole out of the stalk end of the orange, as large as a sixpence, scoop out all the pulp very clean, tie them singly in muslin, and lay them two days in spring water; change the water twice a day, and boil them in the muslin till tender; be careful to keep them covered with water; weigh the oranges before you scoop them: to every pound add two pounds of sugar, and a pint of water; boil the sugar and water with the orange juice to a syrup, skim it well, let it stand till it is cold, take the oranges out of the muslin, put them in, and boil them till they are quite clear; put them by till cold; drain the oranges out of the syrup, and put them in glass or stone jars; cover them with brandy papers, and tie them over with a bladder.

You may do lemons the same way.

Oranges, Sliced.

Take twelve Seville oranges, and grate a little off the peel; cut them in slices, and take out all the seeds; to this quantity take two pounds of sugar and a pint of water; put the oranges with the juice into it, and let it boil gently over a slow

fire in a stew-pan till the oranges are tender and clear: when it is cold, tie the jars up very close.

Apricots.

Pare and scald them in a thin syrup, when cold, scald them again, do this several times: when they have stood a week in the thin syrup, drain them from it. Make one of fine lump sugar, put in no more water than the sugar will take up when dipped into it: boil it till clear, and when cold, put it to the aprieots.

Wine Sours.

Piek off the stalks from the finest wine sours you can get, run down the seam with a pin only skin deep; take half their weight of loaf sugar pounded, and lay it betwixt the plums in layers till the jar is full; set them in a kettle of boiling water till they are soft; drain the syrup from them, give it a boil, and pour it on them; do so several times, till the skin looks hard, and the plums clear; let them stand a week; take them out one by one, and put them into jars; give the syrup a boil; if you have not syrup enough, boil a little clarified sugar with the syrup, fill up the jars with it, put brandy papers over, and tie a bladder over them to keep out the air, or they will lose their colour, and turn purple.

Do fine damsons the same way.

To preserve Strawberries without boiling.

Put equal weights of fruit and pounded lump sugar into a marble mortar, bruise and mix them very well; fill small jars, and paste paper over them, tie more paper on, and keep in a cool dry

placee : this will keep all the year, and preserve the flavour of the fruit perfectly, and there is no waste.

Strawberries.

Gather the scarlet strawberries when ripe, and put to them a little juice of strawberries; then add them to their weight of loaf sugar pounded and sifted; put them into a preserving-pan, and boil them over a clear fire for twenty minutes; put them into pots or glasses for use.

Strawberries in Wine.

Put a quantity of fine large strawberries into a gooseberry-bottle, and strew in three large spoonfuls of fine sugar; fill up with white wine.

Cherries in Brandy.

Weigh the finest morels, having cut off half the stalk: prick them with a needle, and drop them into a jar or wide-mouthed bottle. Pound three quarters their weight of sugar; strew over, fill up with brandy, and tie a bladder over.

Magnum Bonum Plums.

Prick them with a needle to prevent bursting, simmer them very gently in a thin syrup, put them in a dish, when cold, pour it over. Let them lie two or three days: make a syrup of three pounds of sugar, to five of fruit, with no more water than hangs to large lumps of the sugar dipped quickly, and instantly brought out. Boil the plums in this fresh syrup, after draining the first from them. Do them very gently till they are clear. Put them one by one into small pots, and pour the liquor over. Keep a little of the syrup longer in the pan for those you may like to

dry, and boil it quickly ; give the fruit one warm more, drain, and put them to dry on plates in a cool oven. These plums are apt to ferment, if not boiled in two syrups ; the former will sweeten pies, but will have too much acid to keep.

Green Gages.

Choose the largest when they begin to soften ; split them without paring, take out the stones, and strew a part of the sugar, when you have previously weighed an equal quantity. Blanch the kernels with a small sharp knife. Next day, pour the syrup from the fruit, and boil it, with the other sugar, six or eight minutes very gently ; skim, and add the plums and kernels. Simmer till clear, taking off the seum that rises ; put the fruit singly into small pots, and pour the syrup and kernels to it.

Green Gage Plums Green.

Take the finest plums you can get just before they are ripe, put them in a pan, with a layer of vine leaves at the bottom, then a layer of plums, do so till the pan is almost full ; fill it with water, and set them on a slow fire ; when they are hot, and their skins begin to rise, take them off, and take the skins carefully off, putting them on a sieve as you do them, then lay them in the same water, with a layer of leaves between, as you did at the first, cover them very close, so that no steam can get out, and hang them a great distance from the fire till they are green, which will take five or six hours at least ; take them carefully up, lay them on a hair-sieve to drain ; make a good syrup, and give them a gentle boil in it twice a day, for two days ; take them out, and put them

into a fine clear syrup: put paper dipped in brandy over them.

Raspberries, Currants, Gooseberries, Damsons, or any other Fruit for Tarts.

To two pounds of fruit, put a pound and a half of sugar; boil it very well, put it into jars, and tie it up closely.

Melons.

Slice a ripe melon the long way, strew grated sugar over it, and let it stand twelve hours; make a strong syrup of sugar, the weight of the melon, and as much water as will dissolve it; scald the melon in it; the following day scald it again; if the fruit be not a little softened, scald it a third time; put it into jars, and tie it up closely.

Pine apples may be done the same way.

Rhubarb.

Cut the stems into pieces about square, and, spreading them on a pan, dry them in an oven till their moisture is almost spent; put them in a jar in regular layers, sprinkling a little sugar between each, and pressing the whole to combine them. When brought into use, they will be found to have retained their original qualities.

Apricot Cheese, or Marmalade.

When you preserve apricots, pick out all the bad ones, and those that are too ripe for keeping, boil them in the syrup till they will mash, then beat them in a marble mortar to a paste; put to it half their weight of pounded loaf sugar, and a little water; boil it till it looks clear, stirring all

the time, then put it into pots or moulds. Blanch some of the kernels and put to it.

Orange Marmalade.

Cut Seville oranges in two, take out all the pulp and juice into a pan, and pick the skins and seeds out; boil the rinds in hard water till they are very tender, and change the water three times while they are boiling; pound them in a mortar, and put in the juice and pulp; put them in a preserving-pan, with a pound and a half of loaf sugar, to a pound of pulp; some use half common oranges; set it over a slow fire, boil it an hour, put it into pots, cover them with brandy papers, and tie them down close.

Another Way.

Take off the rind in quarters, throw it into spring water for forty-eight hours, changing the water two or three times; put it into a cloth tied up closely, boil it until it is sufficiently tender to be pierced with a straw, boiling it slowly, and with the same pan-full of water; let the rind be drained, and when cold, slice it in thin strips; pull the pulp to pieces with a fork, take out the pips, weigh the rind and pulp, with an equal weight of lump sugar; dip the sugar into water, make the sugar into a syrup, and boil the orange and rind in it until it will jelly. It must be made with Seville oranges, and the juice of a few common oranges may be added. (One and a half dozen Seville, four China.)

Another Way.

Take two thirds of common, and one third of

Seville oranges, pare them in shavings, let them remain in salt and water all night, then boil them till they are tender, and drain them. Cut the oranges, take out all the pulp and juice, throwing away the skins and seeds, put the whole into a pan, with their weight of lump sugar; boil slowly an hour. The chips may be used separately, or they may be dried.

Lettuce Stalks, to eat like Preserved Ginger.

Gather the lettuces when they are going to seed, skin the stalks, and cut them into pieces half the length of your finger; boil them slowly twenty minutes, in a thin syrup made strong with pounded ginger; the next day simmer them again; do this three or four days, let them stand in this syrup a week, or more if it does not mould, then strain them quite dry, and boil them two or three times in a thick syrup made strong with the best whole ginger. If this is done well, it may be taken for the best India preserved ginger.

Bullace, or Damson Cheese.

Take the fruit when they are full ripe, and put them into a pot; to every quart of fruit put a quarter of a pound of loaf sugar beaten small, bake them in a moderate oven till they are soft; rub them through a hair sieve, and to every pound of pulp, add half a pound of loaf sugar, beaten fine; boil two hours over a slow fire, and keep stirring it all the time; pour it into potting-pots, tie papers over them, and keep them in a dry place.

Cheap Damson Cheese, very good.

Bake some damsons in a strong earthen vessel ; when cold, pass them through a cullender, merely leaving the stones ; to every pound of pulp put a quarter of a pound of lump sugar, boil it over a slow fire two hours and a half, or three hours, stirring it all the time ; while hot, pour it into little jars, saucers, or moulds : tie it up, keep it in a dry place, and it will keep two years.

Gooseberry Cheese.

Put a quantity of green gooseberries into a jar, tie it up, put the jar into a saucepan of water, boil it till the fruit is soft ; take them out of the jar, break them, but do not put them through a sieve : to every pound of fruit put half a pound of lump, or good raw sugar, boil it over a slow fire about an hour, stirring it all the time ; pour it hot into pots or moulds. It should look green and clear, which it will not do if too much boiled.

Raspberry Cheese.

Put a quantity of raspberries into a jar, tie it up, put the jar into a saucepan of water, and boil it till the jar is a little more than hot through ; pass them through a sieve just fine enough to allow all but the seeds to go through : to every pound of pulp, put a pound of pounded lump sugar, boil it over a slow fire an hour, stirring it all the time : pour it hot into pots or moulds.

To bottle Damsons to eat as good as fresh ones.

Get damsons carefully when they are just turned colour, put them into wide-mouthed bottles,

cork them closely up, and let them stand a fortnight; look them over, and if you see any of them mouldy or spotted, take them out, and cork the rest closely down: set the bottles in sand, and they will keep till spring, and be as good as fresh ones.

Gooseberry Cakes.

Put a pound of green gooseberries into a jar, tie a paper over, and let the jar boil in a saucepan of water until the fruit be soft; rub it through a hair-sieve, put a pound of grated sugar to it, beat it well, and pour it into flat dishes or plates nearly a quarter of an inch thick; expose it to the sun a few days, then stamp them out about the size of a penny-piece with a tin for the purpose, turn them frequently, and, when quite dry, put them into a box or canister with sheets of paper between, and keep them in a very dry place.

Raspberry, apricot, and damson cakes, may be done the same way.

To bottle Gooseberries.

Pick green walnut gooseberries, bottle them, fill the bottles with spring water up to the necks, cork them loosely, and set them in a copper of hot water, till they are hot quite through; take them out, and when they are cold, cork them closely, tie a bladder over, and set them in a dry cool place.

Another way.

In dry weather pick the gooseberries that are full-grown, but not ripe; top and tail them, and put them into open-mouthed bottles; gently cork

them with new velvet corks; put them in the oven when the bread is drawn, and let them stand till shrunk a quarter part; take them out of the oven, and immediately beat the corks in tight, cut off the tops, and rosin down close; set them in a dry place; and if well secured from air, they will keep the year round.

If gathered in the damp, or the gooseberries' skins are the least cut in taking off the stalks and buds, they will mould. The hairy sort only must be used for keeping, and do them before the seeds become large.

Currants and damsons may be done the same.

Cucumbers, equal to any Italian Sweetmeats.

Take fine young gherkins, of two or three different sizes, put them into a stone jar, cover them well with vine leaves, fill the jar with spring water, and cover it close; let it stand near the fire, so as to be quite warm, for ten days or a fortnight; take them out and throw them into spring water; they will look yellow and disagreeable, but you must not mind that; take them out of the water, and put them into a pan, cover them well with vine leaves, fill it with spring water, set it over a slow fire, cover them closely, and let them simmer very slowly; look at them often, and when you see them turned quite a fine green, take off the leaves, and throw them into a large sieve; then into a coarse cloth four or five times doubled; when they are cold, put them into a jar, and have ready some syrup made of lump sugar, in which boil a great deal of lemon-peel and whole ginger, pour it hot over them, and cover them down closely; do it three times; pare

the lemon-peel very thin, and cut them in thin bits about two inches long: the ginger must be well boiled in water before it is put in the syrup. Cut long cucumbers into halves, scoop out the inside, and do them the same way. They eat very fine in minced pies or puddings; or boil the syrup to a candy, and dry them on sieves.

To boil Sugar, for Sweetmeats.

Put a pound of sugar into a clean tossing-pan, with half a pint of water; set it over a very clear slow fire, take off the scum as it rises. boil it till it looks fine and clear; take out a little with a silver spoon; when it is cold, if it will draw a thread from the spoon, it is boiled high enough for any kind of sweetmeats. It is a great fault to put any kind of sweetmeats into too thick a syrup, especially at first, for it withers the fruit, and takes off both the beauty and flavour.

Green Apricots.

Gather apricots before the stones become hard, put them into a pan of cold spring water, with some vine leaves; set them over a slow fire till yellow: take them out, and rub them with a flannel and salt to take off the lint. Put them again to the water and leaves, cover closely. set them at a good distance from the fire till of a light green: take them carefully up, and pick out the bad coloured and broken ones. Boil the best gently two or three times in a thin syrup, and let them be quite cold each time before you boil them. When plump and clear, make a syrup of lump sugar, but not too thick; boil them in it, and put them into pots or glasses.

To Dry Apricots.

To every pound of fruit put half a pound of lump sugar. Pare and stone the finest fruit, and cut them in halves; put them into a china bowl, with the sugar in layers amongst them, which must be first sifted: let them lie twenty-four hours, turn them three or four times in the syrup, then boil them rather quickly till they look clear; when cold, take them out, lay them on dishes, and set them in the sun, or before the fire; turn them every half hour the first day, every hour the second, and as often as you think necessary afterwards.

To Dry Green Gage Plums.

Gather the fruit before quite ripe; to every pound of fruit allow half a pound of fine lump sugar, and half a pint of water; boil and skim it well; prick the plums very well with a needle; put them in the syrup, and keep them scalding-hot till they are tender; (they must be well covered with the syrup or they will lose their colour;) let them remain all night in the syrup, then take them out, and add more sugar to the syrup, making it very rich; boil it almost candy high, and when cold, put the plums into it, taking care that it covers them: set them on the fire to scald till they look clear; put them in a bowl, and after they have remained a week in the syrup, take them out and lay them on dishes in the sun, or before the fire, to dry, turning them twice a day. To make them very green, scald a few vine leaves with them, as for preserving.

N. B.—All dried fruits require to be very

closely covered in tins or jars, in a perfectly dry place.

To Dry Damsons.

Get damsons when they are full ripe, spread them on a coarse cloth, set them in a very cool oven, and let them stand a day or two; if they are not as dry as a fresh prune, put them in another cool oven for a day or two longer, till they are pretty dry, then put them out, and lay them in a dry place: in the winter they will eat like fresh plums.

Green Codlings.

Gather the fruit when the size of a walnut, with the stalks and a leaf or two on them. Put them with vine leaves into cold spring water, and proceed as for apricots.

White Raspberries Whole.

Get raspberries when they are turning white, with the stalks on, or about an inch long, lay them single on a dish, beat and sift their weight of sugar, and strew it over them: to every quart of raspberries take a quart of white currant juice, put to it its weight of sugar. boil and skim it well, then put in the raspberries and give them a seald; set them on again, and make them a little hotter; do so two or three times, till they look clear, but do not let them boil, it will make the stalks come off; when they are pretty cool, put them into jelly glasses with the stalks down, and keep them for use.

You may preserve red raspberries the same way, only take red currant juice instead of white.

Peaches.

Get the largest peaches before they are too ripe, rub off the lint with a cloth, score them down the seam with a pin skin deep, cover them with French brandy, tie a bladder over them, and let them stand a week; take them out, make a strong syrup for them, boil and skim it well, put in the peaches, and boil them till they look clear; take them out and put them into pots or glasses; mix the syrup with the brandy; when it is cold, pour it on the peaches; tie them closely down with a bladder that the air cannot get in, or the peaches will turn black.

Lemons.

Carve or grate a very little off the lemons, make a round hole on the top the size of a shilling, take out all the pulp and skins, rub them with salt, and put them in spring water as you do them, to prevent them from turning black, let them lie in it two or three days; boil them in fresh salt and water fifteen minutes: have ready a thin syrup made of a quart of water and a pound of loaf sugar, boil them in it five minutes, once a day, for four or five days; put them in a large jar, let them stand a month, boiling them once or twice during the time, it will make them look clear and plump, then take them out of the syrup, or they will mould: make a syrup of fine sugar, put as much water to it as will dissolve it, boil and skim it; put in the lemons, and boil them gently till they are clear; put them in jars with brandy papers over, tie them closely down, and keep them in a dry place for use.

N.B.—Oranges may be done the same way.

Dried Apples.

Put them in a cool oven six or seven times, and flatten them by degrees, and gently, when soft enough to bear it. If, the oven be too hot they will waste; and at first it should be very cool.

Red Currant Jelly.

Gather currants when they are dry and full ripe, strip them off the stalks, put them into a large stew-pot, tie a paper over them, and let them stand an hour in a cool oven; strain them through a cloth, and to every quart of juice add a pound and a half of loaf sugar broken in small lumps, stir it gently over a clear fire till the sugar is melted, skim it well, let it boil pretty quick twenty minutes, and pour it hot into the pots; if you let it stand it will break the jelly: put brandy papers over them, and keep them in a dry place.

N.B.—You may make jelly of half red and half white currants the same way, which is the prettiest.

Black Currant Jelly.

Get currants when they are ripe and dry, pick them off the stalks, and put them in a large stew-pot; to every ten quarts of currants put a quart of water, tie a paper over them, and set them in a cool oven two hours; squeeze them through a very thin cloth: to every quart of juice add a pound and a half of loaf sugar broken in small pieces, stir it gently till the sugar is melted: when it boils, skim it well, let it boil pretty quick half an hour over a clear fire, then pour it into pots; put brandy papers over them.

Raspberry Jelly.

Gather the fruit when it is very dry, (if it is the least wet it will not jelly,) squeeze it through a thin cloth, and to every quart of juice put a pound and a half of lump sugar, boil it gently an hour, pour it into pots, and put brandy papers over them. If, after the greatest care, it will not jelly, it may be bottled, which will answer almost every purpose. This makes the best raspberry cream, and it saves a great deal of trouble, only requiring to be mixed with the cream and whisked up; no additional sugar is necessary.

To Candy any sort of Fruit.

When finished in the syrup, put a layer into a new sieve, and dip it suddenly into hot water to take off the syrup that hangs about it; put it on a napkin before the fire to drain, and then do some more in the sieve. Have ready sifted sugar, which sift over the fruit on all sides till quite white. Set it on the shallow end of sieves in a lightly warm oven, and turn it two or three times. It must not be cold till dry. Watch it carefully, and it will be beautiful.

Transparent Marmalade.

Cut very pale Seville oranges in quarters, take out the pulp, and put it into a basin; pick the skins and seeds out, put the peels into a little salt and water, let them stand all night, then boil them in a good quantity of spring water till they are tender; cut them in very thin slices, and put them to the pulp; to every pound of marmalade put a pound and a half of sugar beaten fine, and boil them together gently twenty minutes; if it be

not clear and transparent, boil it five or six minutes longer, stir it gently all the time, and take care you do not break the slices: when it is cold, put it into jelly or sweetmeat glasses, and tie them down with brandy papers over them. They are pretty for a dessert.

Barberries in Bunches.

Pick out all the largest bunches: pick the rest from the stalks, put them in as much water as will make a syrup for the bunches, boil them till they are soft, and strain them through a sieve: to every pint of juice put a pound and a half of loaf sugar, boil and skim it well; to every pint of syrup put half a pound of barberries in bunches; boil them till they look fine and clear, then put them carefully into pots and glasses; tie brandy papers over them.

Ginger Drops.

Beat two pounds of fine loaf sugar; put one pound in a tossing-pan, with as much water as will dissolve it, and one ounce of race ginger grated fine; stir them well together over a very slow fire, till the sugar begins to boil, then stir in the other pound, and keep stirring it till it grows thick; take it off the fire, and drop it in cakes upon earthen dishes, set them in a warm place to dry, and they will look white, and be very hard and brittle.

Bergamot Drops.

Squeeze four or five lemons in some pounded sugar, mix well together with a wooden spoon, put about twenty drops of essence of bergamot into it, and mix it well again with the spoon:

stir it over the fire three or four minutes, drop them off your knife about the size of orange or lemon drops, and make them round; let them stand till cold. They must be dropped on writing paper.

Peppermint Drops.

These may be done the same as the preceding, substituting a little oil of peppermint for the bergamot.

†

ENGLISH WINES, LIQUEURS, ETC.

Observations on Wines, &c.

THE fine flavour of all fruits being nearly destroyed by the process of fermentation, those who wish to preserve the flavour of fruit in wine, must dissolve the sugar in water, and ferment it ten days in an atmosphere of temperature of sixty degrees. It is best done in a tub covered with a blanket. The juice of the fruit, or the bruised fruit, may then be well mixed with it; and after standing one day, the liquor may be strained off into a cask, and a small quantity of brandy added to prevent further fermentation.—Wine thus prepared will not only contain the flavour of the fruit, but will be equal to any foreign wine, in consequence of the sugar being properly decomposed by fermentation.

Madeira Wine.

To five gallons of water, put fifteen pounds of moist sugar, boil it half an hour, scum it well; when cold, add to every gallon one quart of new

strong beer, let it work well in the tub two days, then put it into the cask with half a pound of sugar-candy, two pounds of raisins, half a pint of brandy, and a little isinglass; when it has done working, stop it up, and let it stand twelve months.

Malt Wine.

To thirty pounds of loaf sugar put six gallons of water, boil it half an hour, and skim it well when lukewarm; to every three quarts of this liquor add two quarts of ale wort, let it stand to work two days, then cask it with a pound of sugar-candy, four pounds of raisins, one quart of brandy, and two ounces of isinglass: let it stand one year before it is bottled.

The wort to be taken from the vat when fit to tun. This quantity to be equal to four dozen bottles.

Damson Wine.

To every peck of fruit put eight quarts of water, let them stand ten or twelve days, stir them every day, but break the fruit as little as possible; strain it off, put three pounds and a half of sugar to every gallon, let it stand a day or two till all the sugar is dissolved, then turn it into the cask; when it has done fermenting, bung it up closely.

Another way.

Gather the fruit dry, weigh, and bruise them with your hands: to every eight pounds of fruit add one gallon of water. Boil the water, pour it upon the fruit scalding hot, and let it stand two days; draw it off, put it into a clean cask, and

to every gallon of liquor add two pounds and a half of good sugar: fill the cask; the longer it stands the better. It will keep very well a year in the cask. Afterwards bottle it off. The small damson is the best. Put a very small lump of loaf sugar into every bottle.

Balm Wine.

Boil one gallon of water and three pounds of the best lump sugar, skim it well, and let it cool; put in yeast, let it work, then put in half a pound of balm, slice a lemon and Seville orange to every gallon; put it in the barrel, and, when it is well worked, put in one quart of brandy to ten gallons of wine. Stop it up well, let it stand six weeks, and then bottle it.

Super-excellent Wine.

Boil six gallons of water with eighteen pounds of lump sugar; when cool, add six pounds of good raisins chopped, and half a pound of almonds blanched and beaten: put in a little yeast; stir it frequently, and in two or three days put it into the cask, with one sliced lemon to every gallon. After standing four or five months, bottle it. The almonds to be put into the cask with the lemons, and a quart of brandy to every ten gallons, if approved.

Almack's Wine.

To a gallon of cold water put a gallon of ripe crushed fruit, consisting of gooseberries, red and white currants, raspberries, and strawberries. Let this stand four days, stirring it frequently. Take out the fruit, squeeze it well, and add four

pounds of good raw sugar to every gallon of liquor; let it stand three days, stirring it more frequently. Put it into a cask (which must be quite filled,) and keep it open a week or ten days; refine it with isinglass, and put a quart of brandy to every ten gallons.

English White Wine.

Boil forty-two pounds of Lisbon sugar in fourteen gallons of water twenty minutes, taking off the scum as it rises. Put it into a tub, and, when nearly cold, put in eight pounds of Malaga raisins picked and chopped; and, when quite cold, add two gallons of strong ale, when the ale is ready to tun. Let it stand three days, stirring it well every day: put it into the cask with a pint of brandy, a pound of sugar-candy, and an ounce of isinglass. It may be bottled in eight or twelve months.

Raisin Wine.

To every gallon of spring water put seven or eight pounds of fresh Smyrna raisins in a large tub; stir it thoroughly every day for a month; then press the raisins as dry as possible; put the liquor into a cask, and, when it has done hissing, pour in a bottle of the best brandy to every ten gallons, and stop it closely for twelve months: rack it off, but without the dregs; filter them through a bag of flannel of three or four folds, add the clear to the quantity, and add one or two quarts of brandy, according to the size of the vessel. Stop it up, and at the end of three years, you may either bottle it, or drink it from the cask.

Another way.

Put to one gallon of water six pounds of sun raisins ; let it stand in a tub twelve days, stir it frequently, press the raisins as dry as possible, and put the liquor into a cask of the proper size ; to ten gallons put a quart of brandy. If you wish to make it very rich, you may put seven pounds of raisins to a gallon, and dissolve five pounds of sugar-candy in the liquor before you put it into the barrel. When made thus, it must stand longer, and is scarcely inferior to any foreign wine.

Orange Wine.

Eight Seville oranges, and three pounds of lump sugar, to a gallon of water. Put the sugar into the cask, in as large lumps as the bung-hole will admit ; peel the oranges as thin as possible, cut them in two, and squeeze the juice through a cheese cloth into the cask ; when the pulp has been well squeezed, put it into some water, and squeeze it again ; put the peel into an earthen pot full of water, let it stand all night, then put the water into the cask ; put more water to the peel, let it stand till the next day, and so continue every day till the cask is full. Do nothing at it for two or three weeks, in that time it will begin to work ; then take off the scum, and fill it up with brandy : in two or three weeks more do the same, then fasten it up. It must sometimes be looked at, and, if shrunk, filled up with brandy. It must be made in March or April. If it is a large cask, add a pound of sugar-candy, if a small one, a less quantity. When it has been made a month, put in two or three ounces of isinglass,

dissolved in a little of the wine. It will be ready to bottle in December.

Another way.

To every gallon of water put three pounds and a half of good Lisbon sugar; boil it gently, and as the seum rises take it off, when quite clear. put it into a tub to cool; to every gallon of water put six oranges, the peels of not quite half of them; squeeze the oranges, and put the pulp, seeds, and peel, into the sugar and water. When cool, put in some yeast, and let it stand ten days covered over, stir it once a day, then strain it off, and put the wine into your cask; put *half* the peels you put into the liquor into your cask, keep it open till it has done hissing, then stop it close, and when the sweetness is sufficiently gone off, bottle it.

Seville oranges are to be used.

Lemon Wine.

To one gallon of water put three pounds of powder sugar, and boil it a quarter of an hour; skim it well, then pour it on the rinds of four lemons pared very thin, make the juice into a thick syrup, with half a pound of the above sugar; take a slice of bread, toasted, and spread on it a spoonful of new yeast, put it in the liquor when lukewarm, and let it work two days; tun it into the cask, and let it stand three months, and then bottle it.

Ginger Wine.

Sixteen quarts of water, twelve pounds of sugar, either lump or moist, six ounces of bruised ginger, the rinds of six lemons, and six Seville

oranges pared very thin; boil them and the ginger half an hour, skim it well. Put it into the cask when new milk warm with the juice of the lemons and oranges, four spoonfuls of yeast, and three pounds of raisins. Stir it six or seven days with a stiek through the bung-hole, then put to it half an ounce of isinglass and a pint of brandy. Close the barrel, and in six weeks it will be ready to bottle. Let it stand six months before you drink it.

Another way.

To four gallons of spring water add eight pounds of Lisbon sugar, boil it a quarter of an hour, and keep skimming it well; when the liquor is cold, squeeze in the juice of eight lemons, then boil the peel with four ounces of ginger in three pints of water one hour; when it is cold, put it all together into a barrel with two spoonfuls of yeast, a quarter of an ounce of isinglass beaten very thin, and four ounces of jar raisins; close it up, and let it stand seven weeks, then bottle it. The best season to make it is in the spring.

Another way.

Take twenty-five pounds of moist sugar, two pounds of loaf sugar, four pounds of raisins, nine ounces of best white ginger, one ounce and a half of isinglass, nine Seville oranges, eight lemons, and one bottle of brandy. Put ten gallons of water into a copper; when boiling, put in the moist sugar, and boil it for an hour, taking care to skim it clear; peel the oranges and lemons very thin, pound the ginger very small, and put them into a gallon of boiling water, and let them boil for an hour also; when boiled, pour

the two liquors together into a vessel or vessels to cool, and when lukewarm, put in half a tea-cupful of yeast, stir it well together, and cover it up warm to work, let it work in the tub for two days and nights. On the third day, squeeze the oranges and lemons on the loaf sugar, and pour that and the juice into the barrel; put in the raisins and isinglass, and then the sugar and water, with the peels, ginger, &c. and leave the bung out to let it work; place under the cask a large vessel to receive the over-workings; any fruit that may work over, must be strained from the wine, and the wine must stand till the head rises, which must be skimmed off and thrown away, as also the settlement at the bottom; the liquor returned to the cask must be perfectly clear, and the fruit worked out of the cask must be perfectly cleansed from yeast before being put back. This process must be continued till it is fine, and the cask should be filled up and well stirred once every two days; when fine, draw off enough to leave room for the brandy, which, when put in the cask, must be filled as usual, and air excluded; when bunged down for a month or six weeks, it may be bottled for use.

Another way.

To five gallons of water put eleven pounds of loaf sugar, or nine of moist; when the warmth of new milk, add the whites of three eggs well beaten, boil it three quarters of an hour, skimming it well; boil seven ounces of ginger, bruised, and the peels of nine lemons, in three pints of the liquor an hour; when the whole is cool, put in the juice.

Elder Flower Wine, very like Frontignac.

Six gallons of spring water, eighteen pounds of white sugar, six pounds of raisins of the sun chopped; boil these together one hour; take a quarter of a peck of elder flowers, and, when the liquor is cold, put them in; the next day put in the juice of three lemons, and four spoonfuls of good ale yeast: let it stand covered up two days, then strain it off, and put it in a vessel fit for it. Put the bung lightly on a fortnight, then stop it down close: let it stand six months, and if fine, bottle it.

English Frontignac.

Boil eighteen pounds of white powdered sugar in six gallons of water, and two whites of eggs well beaten; skim it, and put in a quarter of a peck of elder-flowers from the tree that bears white berries: do not keep them on the fire. When cool, stir it, and put in six spoonfuls of lemon juice, four or five of yeast, and beat well into the liquor; stir it well every day, put six pounds of the best raisins stoned, into the cask, and tun the wine. Stop it close, and bottle in six months.

Gooseberry Wine.

Put to a gallon of water three pounds of lump sugar, boil it a quarter of an hour, skim it very well, and let it stand till almost cold; take four quarts of gooseberries when full grown, but not ripe, bruise them in a marble mortar, and put them in the vessel, then pour in the liquor, let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a pint of brandy

two days, strain the wine through a flannel bag into a cask, then beat the isinglass in a marble mortar with five whites of eggs, whisk them together half an hour, put it in the wine, and beat them all together; close up the cask, put clay over it, let it stand six months, then bottle it for use: put in each bottle a lump of sugar and two raisins of the sun. This is a very rich wine; and when it has been kept in the bottles two or three years, will drink like Champagne.

Another way.

To every pound of unripe fruit, when picked and bruised, put one quart of water, let it stand three days, stirring it twice a day: to every gallon of juice (when strained) put three pounds of loaf sugar. Put it into a cask directly, and to every twenty quarts of liquor add a pint of spirit of wine (made from sugar, not from malt); hang some isinglass in the barrel, and keep it a year in the cask, unless by tasting the sweetness is found to be going off, in which case bottle it sooner. The fruit to be full grown, but not turned.

Another way.

Gather the gooseberries when quite hard and sour: to every pound of fruit, when picked and bruised, put one quart of cold spring water, let it stand three days, stirring it twice every day: to every gallon of juice, when strained, put three pounds of loaf sugar; put it into a brandy cask, and to every five gallons put one quart of brandy and a little isinglass, when it has done working. Try it in six months, and if the sweetness has gone off, bottle it.

Green Gooseberry Wine.

To every quart or pound of gooseberries, when picked and bruised, put one quart of water, let it stand three days, stirring it twice a day: to each gallon of liquor, when strained, add three pounds of loaf sugar, put it in the barrel with one bottle of brandy, and a little isinglass. The gooseberries to be at full growth, before they turn colour. If the sweetness is gone off in six months, bottle it, but it generally requires a longer time. It is in an improving state for four or five years.

Elder Wine.

To every quart of berries put two quarts of water, boil it half an hour, run the liquor and break the fruit through a hair-sieve; to every quart of juice put three quarters of a pound of Lisbon sugar. Boil the whole a quarter of an hour, with some Jamaica pepper, ginger, and a few cloves. Pour it into a tub, and when of a proper warmth, into the barrel, with toast and yeast to work, which there is more difficulty to do than most other liquors. When it ceases to hiss, put a quart of brandy to eight gallons, and stop up. Bottle at Christmas, or in the spring. The liquor must be in a warm place to make it work.

Another way.

Pick the berries when quite ripe, put them into a stone jar, and set them in an oven, or in a kettle of boiling water till the jar is hot through; take them out, and strain them through a coarse sieve; squeeze the berries, and put the juice into a clean kettle. To every quart of juice put one

of water, two pounds of fine Lisbon sugar, half a nutmeg, a quarter of an ounce of Jamaica pepper, the same of ginger, and a few cloves; let it boil, and skim it well. When clear and fine, pour it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in brandy, and six whole eggs. Close it up, let it stand six months, and then bottle it.

Elder Raisin Wine.

To every gallon of water put six pounds of Malaga raisins shred small, put them into a vessel, pour the water on them boiling hot, and let it stand nine days, stirring it twice every day: get the elder-berries when full ripe, pick them off the stalks, put them into an earthen pot. and set them in a moderate oven all night; strain them through a coarse cloth, and to every gallon of liquor add one quart of this juice, stir it well together; toast a slice of bread, spread three spoonfuls of yeast on both sides, put it in the wine, and let it work a day or two; tun it into the cask, fill it up as it works over; when it has done working, close it up and let it stand one year.

Raspberry Wine.

Gather raspberries when full ripe and quite dry, crush them directly, and mix them with sugar, it will preserve the flavour, which they would lose in two hours; to every quart of raspberries, put a quart of water; to every gallon of liquor, put three pounds of lump sugar. stir it well together, and let it ferment three days, stirring it five or six times a day; put it into the cask, close it well up, let it stand three months,

then bottle it; put a table spoonful of brandy into each bottle.

Another way.

To every quart of well-picked raspberries put a quart of water; bruise, and let them stand two days; strain off the liquor, and to every gallon put three pounds of lump sugar; when dissolved, put the liquor in a barrel, and when fine, which will be in about two months, bottle it; to each bottle put a spoonful of brandy, or a glass of wine.

Currant Wine.

Gather currants when full ripe, strip them from the stems, and squeeze out the juice; to one gallon of the juice put two gallons of cold water and two spoonfuls of yeast, let it work two days, then strain it through a hair-sieve, and to every gallon of liquor add three pounds of loaf sugar, stir it well together, and put it in a good cask; to every ten gallons of wine put one quart of brandy, close it well up, let it stand four months, then bottle it. A few raspberries will improve the flavour.

Another way.

To one quart of syrup, three quarts of boiled water, but it must be cold before it is put together, four pounds of lump sugar to a gallon. A few raspberries will greatly improve the flavour.

Another way.

Strip your currants, put them in a large pan or tub twenty-four hours to ferment, then run them through a hair-sieve, but do not let your hand touch the liquor; to every gallon of this liquor

put two pounds and a half of sugar, stir it well together, and put it into your vessel; to every six gallons add one quart of brandy, let it stand six weeks, and bottle it off, if fine.

Cowslip Wine.

To two gallons of water put six pounds of powder sugar, boil it half an hour, and take off the scum as it rises; pour it into a tub to cool, with the rinds of two lemons; when it is cold, add four quarts of cowslip flowers to the liquor, with the juice of two lemons; let it stand in the tub two days, stirring it every two or three hours, then put it in the barrel, and let it stand three weeks or a month; bottle it, and put a lump of sugar into every bottle, and a table-spoonful of rum.

Another way.

Boil twelve gallons of water a quarter of an hour; add three pounds of loaf sugar to every gallon of water, then boil it as long as the scum rises, till it clears itself; when almost cold, pour it into a tub, with one spoonful of yeast; let it work one day, then put in thirty-two quarts of cowslip flowers, and let it work two or three days: put it all into a barrel, with the parings of twelve lemons, and the same of oranges: make the juice of them into a thick syrup, with two or three pounds of loaf sugar; when the wine has done working, add the syrup to it, and a bottle of brandy; stop up the barrel well, let it stand two or three months, then bottle it.

Parsnip Wine.

To eighteen gallons of soft water, put thirty-

six pounds (when washed and scraped) of parsnips cut into small pieces, boil them until they are quite soft; crush and squeeze the liquor through a hair-sieve; to every gallon of liquor put three pounds of raw or lump sugar; boil it three quarters of an hour, and skim it clean: when about new milk warm, add a little yeast; let it work ten days, stirring it well from the bottom twice each day.

Black Cherry Wine.

Boil six gallons of spring water for an hour; take twenty-four pounds of black cherries, and bruise them without breaking the stones: pour the boiling water upon the cherries, and stir them well together; after they have stood twenty-four hours, strain the liquor through a cloth; to every gallon add three pounds of sugar; mix it well, and let it stand a day longer. Pour off the clear liquor into a cask, and keep it closely bunged: when fine, bottle it for use.

Strawberry wine may be made the same way.

Pearl Gooseberry Wine.

Bruise the best pearl gooseberries, and let them stand all night. The next morning press or squeeze them, and let the liquor stand seven or eight hours: pour off the clear from the settling; measure it as it is put into the vessel, and put to every gallon three pounds of lump sugar. Break the sugar in small lumps, and put it into the vessel, with a piece of isinglass. Stir it up, in three months bottle it, putting a lump of double-refined sugar into every bottle.

Apple Wine.

Take equal quantities of orange and nutmeg pippins, grind them in an apple mill, and press out the juice through a hair-cloth, adding to each gallon of juice two pounds and a half of lump stigar; put it into a cask, and ferment it in the usual way. When it has worked a short time, bung it down, and should the fermentation continue, lift the bung and put in a few pieces of isinglass. One bushel of apples will produce five gallons of juice, better than much of what is called and sold as Champagne.

Mulberry Wine.

Gather mulberries when they are just turning from red to black, and at that time of the day when they are dry from the dew, having been taken off by the heat of the sun. Spread them loose on a cloth, or clean floor, and let them lie twenty-four hours. Put them into a convenient vessel for the purpose, squeeze out all the juice, and drain it from the seeds. Boil up a gallon of water to each gallon of juice you get out of them; skim the water, and add some cinnamon slightly bruised. Put to each gallon six ounces of white sugar-candy finely beaten. Skim and strain the water when taken off and settled; and put to it some more juice of the mulberries. To every gallon of the liquor add a pint of white or Rhenish wine. Let it stand five or six days in a cask to settle, draw it off, and keep it in a cool place.

Grape Wine.

Put a gallon of bruised grapes to a gallon of water, and let them stand a week without stir-

ring; draw it off, and put to each gallon of wine three pounds of sugar; put it into a vessel, but do not stop it till it has done hissing.

English Champagne.

Take two sieves (or eight pecks) of amber gooseberries, not quite ripe; bruise, and put in a sufficient quantity of water to cover them, for two or three days, frequently stirring them; then squeeze them through a hair-sieve, and add fifty-six pounds of coarse raw sugar, dissolved in water; the whole to be strained, and put into the cask, making up the quantity with water: when it has done working, put in half a gallon of capillaire, half a gallon of brandy, bung it up, and bottle it in six months, but do not cork it until it has been in bottle twenty-four hours.

These ingredients will make eighteen gallons.

Birch Wine.

Three pounds of lump sugar to the gallon of sap, and one lemon; tie the lemon in muslin, and boil it with the sap, not all the peel; boil it three quarters of an hour; add the whites of three eggs beaten to six gallons: as soon as the sap begins to boil, and when the scum rises, and you have taken it off, add the juice and the peel of the lemons. When lukewarm, put some new yeast in.

To Fine Wine.

Dissolve half an ounce of clean isinglass in half a pint of old hock, old sound eider, or any white wine that is not sweet. When you add it recollect to stir it only one way.—This quantity is sufficient to clear twenty gallons.

To make Noyeau.

Take one quart of brandy, Hollands, whiskey, or gin, three ounces of bitter almonds cut small, the rind of a lemon thinly pared, put into a bottle, shake it every day for a fortnight, then dissolve twelve ounces of loaf sugar in a pint of boiling water; mix all together, filter it through a flannel and a little cotton wool.

Another way.

Cut one handful of peach leaves, or any quantity of aprieot kernels, into three pints of brandy; let it stand three or four days, shaking it well each day. Then pour off the brandy, and have ready one gill of new milk boiled and cold; a syrup made of one pound of double refined sugar and one gill of water; when cold, pour them into your brandy, stirring it well, let it stand four or five days, stir it well each day, then strain it till clear, and bottle it.

Another way.

Two ounces of bitter almonds, a flat spoonful of coriander seeds, a bit of alum as big as a nutmeg, a bit of cinnamon, one race of ginger, a pinch of mace, and half a pound of sugar; pound them, and pour on them a quart of boiling water, let it stand well covered, then add two quarts of common gin; strain it through a jelly bag till clear.

Raspberry Brandy.

Gather the raspberries when the sun is hot upon them, put them into a stone jar, and the jar into a kettle of water, or on a hot hearth, till

the juice will run; strain it, and to every pint add half a pound of sugar, give it one boil, and skim it; when cold, put equal quantities of juice and brandy, shake it well, and bottle it.

Milk Punch.

Boil thirty quarts of water and sixteen pounds of lump sugar; when cold, add the rinds of sixty lemons perfectly free from mould or rot, pare them so thin as not to leave any of the white part on; stir them well, and let them infuse twelve hours, then strain the liquor, and put to it twenty quarts of rum, and the juice of the sixty lemons: stir it well, and put it into a clean cask adapted to the quantity, and add a quart of new milk to every gallon; stir all together and bung it up elose: let it stand six weeks, and bottle it in pint bottles. It will keep many years, and improve by keeping.

Treacle Beer.

Pour a gallon of hot water upon a quarter of a stone of treacle, to dissolve it; boil at least two ounces of bruised ginger in two quarts of water about fifteen or twenty minutes, then add five gallons and a half of cold water, mix all together, strain the liquor from the ginger, add about a tea-cupful of yeast, and as soon as it is white over, bottle it: it must remain in the bottles (before it is corked) about twenty-four hours; half a pound of brown sugar may be added.

Another way.

Three pounds of treacle to three gallons of water, and an ounce of the best race ginger just crushed, boil a quarter of an hour; when cold,

add a spoonful of yeast, and let it work twenty-four hours, then cover it very close, or bottle it.

Orgeat.

Blanch a pound of sweet almonds and two ounces of bitter, beat them very fine, with six spoonfuls of orange-flower water; stir in by degrees three pints of water and a quart of milk; strain it through a cloth; dissolve a pound of fine sugar in a pint of water, boil and skim it well, mix it with the other, and add a cupful of brandy.

Another way.

Boil two quarts of milk with a stick of cinnamon in it, let it stand to be quite cold; blanch six ounces of the best sweet almonds and one ounce of bitter almonds, pound them together in a marble mortar with a little rose water; mix them well with the milk, sweeten it to the taste, and give it one boil; strain it through a very fine sieve till it is quite smooth and free from almonds, stir till cold, then add a glass of brandy. Send it up in orgeat glasses with handles. and quite cold; take great care you do not boil it too much, and that the almonds do not turn to oil.

Imperial Water.

Put two ounces of cream of tartar into a large jar, with the juice and peels of two lemons. pour on them seven quarts of boiling water; when it is cold, clear it through a gauze sieve, sweeten it to the taste, and bottle it.—It will be fit to use the next day: you may add in bottling half a pint of rum to the whole quantity, or an ounce of pounded ginger.

Ginger Beer, or Lemon Beverage.

Seven pounds of lump sugar, seven gallons of water, two ounces of ginger bruised, boil it one hour; then take the whites of four eggs well beaten, put in when boiling to clear it; strain it through a sieve into a clean tub, let it stand till cold, then put it into the cask with the peels of seven lemons, and the juice, which must be strained into the cask; at the top put a spoonful of yeast in, and stop it close. It will be ready for bottling in a fortnight, and in another for drinking, but better if kept longer, and will keep twelve months. The cask must be quite full.

Lemonade.

Pare six or eight large lemons, put the peels into a pint of water, give them a boil; when cold, squeeze the lemons into it, and put in one pound of sugar; strain it through a lawn sieve to as much water as will make it pleasant: just before you send it up, put in wine, and the juice of an orange if approved.

Ratafia.

Put fifty apricot stones, the shells and kernels bruised very small, to a pint of brandy; let it stand in the sun, closely stopped, fifteen days; strain it, and sweeten it to the taste with white sugar-candy; let it stand ten days more, and it will be fit for use.

Sack Mead.

Add to every gallon of water four pounds of honey, boil it three quarters of an hour, and skim it as before; to each gallon add half an ounce

of hops, then boil it half an hour, and let it stand till the next day; put it in the cask, and to thirteen gallons of the above liquor add a quantity of brandy or sack, let it be lightly closed till the fermentation is quite gone, then make it up very close; if it be a large cask, let it stand a year before you bottle it.

Sack Cream.

Boil a pint of raw cream, the yolk of an egg well beaten, two or three spoonfuls of white wine, sugar and lemon-peel; stir it over a gentle fire till it be as thick as rich cream, and afterwards till cold, and then serve it in glasses with long pieces of dry toast.

MISCELLANEOUS RECEIPTS.

To Scollop Oysters.

WHEN the oysters are opened, put them in a basin, and wash them out of their own liquor; put some into scollop shells, strew over them a few bread crumbs, lay a slice of butter on them, a little mace and cayenne, then more oysters, bread crumbs, and a slice of butter on the top; put them into a Dutch oven to brown, and serve them up in shells. Cockles and muscles may be done in the same way.

*Fine Force-meat-balls for Fish, Soup, or
Stewed Fish.*

Beat the flesh of a lobster, half an anchovy, a large piece of boiled celery, the yolk of a hard

egg, a little cayenne, mace, salt, and white pepper, with two table-spoonfuls of bread crumbs, and one of oyster liquor, two ounces of butter warmed, and two eggs well beaten. Make into balls, and fry a fine brown.

Forcemeat-Balls.

Forcemeat-balls are a great improvement to all made dishes, prepared thus: cut fine and beat in a wooden bowl half a pound of veal, and half a pound of suet; half a pound of bread crumbs, sweet herbs and parsley shired fine, a little mace, nutmeg, and lemon-peel cut very fine, a little of the juice, a little pepper and salt, and the yolks of two eggs; mix these well together, then roll them in little round balls, and some in little long balls; roll them in flour, and fry them brown. If they are for anything of white sauce, put a little water in the saucepan, and when the water boils, put them in, and let them boil a few minutes, but never fry them for white sauce.—This is an excellent stuffing for anything, either with or without the veal.

Bubble and Squeak.

Cut cold boiled beef into thin slices; squeeze, and chop some cabbage that has been dressed, put both together in a frying-pan, with a little butter, pepper, and salt, if requisite. Fry them a few minutes; when done, raise the cabbage high in the middle of a dish, and put the slices of beef round, fat and lean alternately. Garnish with carrots; any cold meat may be used for this dish.

Beef and Veal Olives.

Take slices of meat, beat and put forcemeat into them, roll and tie them up with a string in two places; either stew or bake them, put good thickened gravy into the dish, and garnish with lemon, eggs boiled hard and sliced, and balls; cold meat makes very good olives.

Veal Olives the French way.

Two pounds of veal, some marrow, two anchovies, the yolks of two hard eggs, a few mushrooms, some oysters, a little thyme, marjoram, parsley, spinage, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten; take a veal caul, lay a layer of bacon, and a layer of the ingredients, roll it in the caul, and either roast or bake it. An hour will do either. When enough, cut it into slices, lay it in the dish, and pour gravy over it. Garnish with lemon.

Veal Rolls.

Take ten or twelve little thin slices of veal. lay on them some forcemeat, according to your fancy, roll them up, and tie them across the middle with coarse thread; put them on a bird-spit, rub them over with the yolks of eggs, flour them, and baste them with butter. Half an hour will do them. Lay them on a dish, and have ready some good gravy, with a few truffles and morels, and some mushrooms. Garnish with lemon.

A Veal Cake.

Make some egg-balls, put a few in the bottom of a pot, then a little sliced veal and ham, strew over it some lemon-peel, parsley, and thyme.

chopped fine, nutmeg, pepper, and salt; then another layer of veal, ham, egg-balls, and seasoning; and so on till the pot is full: put a few pieces of butter at the top, fill it with water, tie it up, and bake it in a moderate oven till it is tender; then press it, and let it stand to be cold. It looks very well baked in a mould.

Veal Rissoles.

Beat half a pound of cold veal as for potting, mix it well with a quarter of a pound of butter, season it with mace, pepper and salt, a little grated lemon-peel, some juice if approved; make it up into round balls about the size of a small orange, fry them in oil or dripping, till they are a nice brown, serve them dry on paper or a napkin; they are proper for a corner dish; if you have not veal, any cold meat does very well.

Fish Rissoles.

Pick all the bones out of any kind of cold fish, beat it, mix it with its weight of mashed potatoe, some butter, any kind of seasoning; make it up into round cakes an inch or more thick, and the size of the top of a wine-glass, fry them in oil or dripping, serve them dry on paper or a napkin; these make a pretty corner dish; a shalot or two, or a few oysters, may be mixed up with the other ingredients as you may fancy.

Curry of Lobsters or Prawns.

Take them from the shells, and lay into a pan, with a small piece of mace, three or four spoonfuls of veal gravy, and four of cream; rub smooth one or two tea-spoonfuls of curry-powder, a tea-

spoonful of flour, and an ounce of butter : simmer an hour ; squeeze half a lemon in, and add salt.

Ramakins.

Put some Parmesan cheese into a stew-pan, bruise it, with a quarter of a pound of fresh butter, a gill of water, salt, and an anchovy cut small ; boil them together, and put in as much flour as the sauce will take up : keep it over the fire till it is in a thick paste, then put it into a stew-pan with the yolks of twelve eggs, beat up the whites quite stiff, till they will bear an egg, then mix them with the rest. Drop them into square paper cases. If well made, they will be light and of a fine colour.

Another way.

A quarter of a pound of cheese grated. two eggs, half an ounce of oiled butter, and nearly half a gill of cream, beat all together as you do a pudding ; bake in a quick oven, with or without paste. The crumb of a penny loaf, scalded with a little cream, is a great improvement.

Black Puddings.

Boil a peck of grits half an hour in water, drain them, and put them in a clean tub or pan ; save two quarts of the blood of the hog, and keep stirring it till the blood is quite cold. then mix it with the grits, and stir them well together ; season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each ; dry it, beat it well. and mix in ; take a little winter-savory, sweet marjoram, thyme, and pennyroyal stripped off the

stalks and chopped very fine; just enough to season them, and to give them a flavour, but not more. The next day, take the leaf of the hog and cut it into dice, scrape and wash the skins clean, then tie one end up and begin to fill them; mix in a good deal of fat as you fill them, fill the skins three parts full, tie the other end up, and make the puddings what length you please; prick them with a pin, and put them in a kettle of boiling water; boil them very gently an hour, then take them out and lay them on clean straw.

Sausages.

Take three pounds of nice pork, fat and lean together, without skin or gristle, chop it as fine as possible, season it with a tea-spoonful of beaten pepper, and two of salt, about three tea-spoonfuls of sage shired fine, and a pint of bread crumbs; mix it well together, have the skins very nicely cleaned, and fill them, or put them down in pots, so roll them of what size you please, and fry them. Beef or mutton makes very good sausages.

Another Way.

Take six pounds of young pork, quite free from skin or gristle, cut it small, and beat it fine. Chop two pounds of beef suet very fine; pick off the leaves of a handful of sage, and shired it fine; spread the meat on a clean dresser, and shake the sage over the meat. Shred the rind of a lemon very fine, and throw it, with sweet herbs, on the meat. Grate two nutmegs, to which put one spoonful of pepper, and a large spoonful of salt. Throw the suet over, and mix all well together. Put it down close in the pot, and, when you use

it, roll it up with as much egg as will make it roll smooth. Two pounds of bread crumbs will improve them.

Oxford Sausages.

Take a pound of lean veal, a pound of young pork, fat and lean, free from skin and gristle, a pound of beef suet, chopped fine altogether; put in a pound of grated bread, the peel of a lemon shred fine, a nutmeg grated, six sage leaves washed and chopped very fine, a tea-spoonful of pepper, two of salt, some thyme, savory, and marjoram, shred fine; mix it all well together, and put it close down in a pan: when you use it, roll it out the size of a common sausage, fry them in fresh butter a fine brown, or broil them over a clear fire, and send them to table as hot as possible.

Bologna Sausages.

Take a pound of bacon, fat and lean together, a pound of beef, a pound of veal, a pound of pork, and a pound of beef suet, cut them small. and chop them fine, pick the leaves off a small handful of sage, and chop them fine with a few sweet herbs; season pretty high with pepper and salt. Fill a large skin; set on a saucepan of water, when it boils, put it in, and prick the skin, for fear of bursting: boil it gently an hour, then lay it on clean straw to dry.

Macaroni.

Boil it in milk, or weak veal broth, pretty well flavoured with salt. When tender. put it into a dish without the liquor, and among it put some

bits of butter and grated cheese, and over the top grate more, and a little more butter. Set the dish in a Dutch oven a quarter of an hour, but do not let the top become hard; some strew crumbs of bread over the top.

Colcannon.

Boil separately mealy potatoes and brocoli leaves free from stalks; beat them well together with butter, pepper, salt, and a little cream. Put it into a mould, and keep it hot till you serve it up, when it will turn out of the mould, and make a very pretty side dish.

Scotch Haggis.

Chop very fine the lights, heart, and chitterlings of a calf, and a pound of suet; season with pepper and salt to the palate; mix in a pound of flour or oatmeal, roll it up, put it into a calf's bag, and boil it; an hour and a half will do it. Some add a pint of good thick cream, and put in a little beaten mace, cloves, or nutmeg; or allspice is very good in it.

A new way of making Butter.

Put the cream intended for butter into a strong linen cloth, tie it up tight, dig a hole in the earth fifteen inches deep, and let the bottom of it be large enough to allow the cream to lie about four inches deep all over it. Put another cloth round that which contains the cream to keep the dirt from it. When put into the hole, cover it up with the earth, but do not tread it down, and let it remain twenty-four or twenty-six hours; then take it out and pour the cream,

which will be very thick, into a bowl or vessel, and stir it well five or ten minutes with a wooden spoon, when the butter will be completely formed, and may be taken out and washed as usual. Butter made thus is not rancid, and the cream yields more butter than by churning; this sounds strange, but give it a trial.

Mustard.

To a pound of mustard flour. add a pound of salt, and a tea-cupful of fine wheat flour; mix it with cold spring water. keep it in a jar closely covered; it will be good any length of time.

Yeast.

Hops half an ounce: boil in five quarts of water for one hour, during which time peel and boil seven pounds of potatoes; pour the water from the potatoes, and mash them with one pound of flour: when well incorporated, add some of the hop water, and rub the whole through a brass wire sieve or cullender. Add the remainder of the hop water, and when lukewarm. put to it a pint of good yeast: set it to work all night, and bottle it in a stone bottle for use.

N.B. When the bread is made with a sufficient quantity of the yeast, add to the yeast, and mix with it, about a tea-spoonful of sub-carbonate of ammonia, which makes the bread light by raising the carbonic acid gas. The yeast in cool weather will keep three weeks. When once this yeast is made, there will be no further occasion for brewer's yeast, as a portion of this will always serve to make a fresh quantity.

Another way.

Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water for an hour. When milk warm, bottle it, and cork it close. It will be fit for use in twenty-four hours. One pint of this will be sufficient for eighteen pounds of flour.

Yeast with Peas.

Take a tea-cup or wine-glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel twenty-four hours on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on its top the next morning. Any quantity may be made in this proportion. This receipt must prove highly serviceable where yeast cannot be easily obtained.

Cream Cheese.

Three quarts of new milk, a pint and a quarter of cream, and a tea-spoonful of rennet.

Another way.

Six quarts of new milk and two quarts of warm water, and rennet sufficient to turn it; when the curd is a little settled, put it in a small vat, with holes in the bottom, and a lid to fit on it; put on a pound weight for a day: ready in eight days.

Stilton Cheese.

To eight gallons of new milk, put the cream of eight gallons of milk that was milked the meal before; add as much rennet to it as will make it

come to a tender curd; lade it as gently as possible into a cloth laid in a pancheon, tie it up in the cloth, and hang it up to drain till all the whey has run from it; then put it into cold water for half an hour, tied up in the cloth; cut it into pieces, and lay it in the vat, pressing it gently with the hand: when the vat is half full, salt it and fill it up; put it into the press and turn it as other cheese. It must be wrapped in coarse cloth or napkins till dry. A vat eight inches wide and six deep is the proper size. Less than nine gallons will not do.

Stilton Cheese in miniature.

To three gallons of new milk and one quart of cream, add some rennet: put it together new milk warm. Put the curd carefully into a cloth, and hang it up to drain; when drained, put it into cold water for half an hour, then lay it gently into a vat, and press it slightly with the hand. Turn it in the vat every day, and, when a little hardened, take it out, salt it, and bind it with a cloth to keep it in shape. Turn it every day till dry.

Curry Powder.

One ounce and a half of mustard-seed seorched, four ounces of coriander-seed, four ounces and a half of turmeric, three ounces of black pepper, one ounce and a quarter of cayenne, half an ounce of ginger, one ounce each of cinnamon, cloves, mace, and the lesser cardamons, all to be finely powdered, mixed together, and put into a bottle.

To make a Curry.

Take half a dozen small onions sliced, a small bunch of thyme and marjoram together, a small piece of carrot grated in. Put them into a saucepan, with a piece of fresh butter the size of an egg; stew till brown, taking care not to let it burn: put in gravy as much as required for the curry. If fresh meat, let it be fried brown. Put the meat into the saucepan with the gravy, mix up with a piece of butter the size of an egg, a table-spoonful of curry-powder for a hot curry, and as much flour as will make it a proper thickness. Mix pepper and salt with the curry-powder and flour, and put all into the saucepan. Boil it half an hour, and take out the herbs.

Veal, rabbit, or chicken, will be found to make the best curries. Take particular care to have the rice boiled half an hour before, so that it may be quite dry, and must be served in a separate dish.

Omelette.

Put a quarter of a pound of butter into a frying-pan, break six eggs, beat them a little, strain them through a hair-sieve, and put them in when the butter is hot; strew in a little shred parsley and boiled ham scraped fine, with nutmeg, pepper, and salt; fry it brown on the under side, lay it on a dish, but do not turn it, hold a hot salamander half a minute over it to take off the raw look of the eggs; stick curled parsley in it, and serve it up. You may put in chives, shalots, or onions, if you like them. A spoonful of flour and a little milk are sometimes mixed with the eggs.

Sweet Omelette.

Beat up six eggs, strain them through a sieve, and sweeten to the taste; you may add pounded almonds, grated lemon-peel, and any seasoning you like; fry it in butter, strew sugar over it, and glaze with a salamander.

Milk or cream, and a little flour, are sometimes added to the eggs; but a genuine omelette should not have them.

Omelette Souffle.

Beat the yolks of eight eggs, sweeten with grated lump sugar, and fry it lightly in butter; then, while in the pan, strew sultana raisins that have been a little stewed; pounded sweet almonds, grated nutmeg, a little brandy, and some more sugar; have ready the whites of the eggs very well beaten, pour them over the raisins, fry a little longer, taking great care not to make the bottom too brown. Glaze the top very gently with a salamander, and serve it. Preserves without the stones, may be substituted for the raisins for a change.

Apple Snow.

Roast four large apples, (Yorkshire greenings are the best,) take out the pulp clear of core, sweeten it to your taste, and mix with it the rind of two lemons grated, the whites of four eggs beaten to a froth, and a little white wine: put it into a glass dish, and whisk a little cream over the top.

Croquets.

Pound in a marble mortar, cold veal and fowl, with a little suet, some chopped lemon-peel, lem-

on thyme, chives, and parsley ; season with nutmeg, pepper and salt ; mix all well together, and add the yolk of an egg well beaten. Roll out a piece of thin puff paste, inclose the meat in it, brush it over with a beaten egg, strew over it grated bread, and fry it of a light brown colour.

Lemonade Porcupine.

A penny loaf rasped, cover it with lemonade the night before wanted ; drain it from the liquid, pour over it a cupful of melted currant jelly, and then stick over it blanched almonds ; a little custard in the dish will improve it very much.

Raspberry Charlotte.

Boil an ounce of isinglass in a pint of cream, sweeten to the taste : when nearly cold, put in as much raspberry juice or jelly as will make it a bright colour, then put finger biscuits round a mould, and pour in the cream ; when cold, turn it out ; a little whipt cream put on the top of this improves the appearance.

Apple Charlotte.

Cut as many very thin slices of white bread as will cover the bottom, and line the sides of a deepish mould, but first rub it thick with butter. Put apples, in thin slices, into the dish in layers, till full, strewing sugar between, bits of butter, grated lemon-peel, and a little of the juice. In the meantime soak as many thin slices of bread in warm milk, as will cover the whole, over which lay a plate and a weight to keep the bread close on the apples. Bake slowly three hours, then

turn it out of the mould ; it is good either hot or cold.

Charlotte Russe.

Dissolve one ounce of isinglass, then add to it a pint of cream sweetened to the taste with sugar that has been rubbed on three lemons ; boil it till the isinglass has disappeared ; when nearly cold, squeeze the juice of all the lemons into the cream, mix it well, and strain it through a muslin bag. Put finger biscuits round a mould, then pour the cream into it, and when cold, turn it out. This dish may be made very handsome by putting fruit in jelly at the top of it, which is done by putting a little jelly in the mould first, and when a little stiffened, to put any kind of ripe fruit in ; then more jelly, and when cold, put in the biscuits, then the cream ; apricots and grapes are the prettiest fruits for this purpose.

Potatoe Chips.

Peel a large raw potatoe or two, and wash them ; then go on peeling off thin shavings till you have got enough ; boil the shavings in lard till they are enough, and a fine brown : drain them ; they are very good, and make a pretty little dish, and a nice ornament for any made dish.

To make Glare.

Take bones of meat, either cooked or uncooked, also any bits of cold meat, gravy, or trimmings, you have at hand, add onions, celery, carrots, and sweet herbs ; stew them altogether, in soft water, or broth if you have any ; it will take many hours to stew it, for it should be done gently ; when done, strain it, and when cold, take

off the fat ; it should be a strong jelly, the stronger it is, the longer it will keep ; put it in a jar, and keep it in a cool place. When wanted, it may be melted, and put on with a glazing brush, it should be a yellow brown ; it is used for hams, tongues, and many made dishes. A careful cook will always have the digester on the fire, with bones and oddments stewing, for either glare, soup, or gravy ; nothing makes soup so rich and nutritious as well stewed bones.

Oyster Loaves.

Make a hole at the top of little round loaves, to take out the crumb. Put some oysters with the liquor into a stew-pan, the crumbs that were taken out of the loaves, and a piece of butter ; stew them together five or six minutes, then put in a spoonful of good cream, and fill the loaves. Lay a bit of crust on the top of each, and put them in the oven to crisp.

Beef Olives.

Take steaks half an inch thick, cut them as square as you can, and about ten inches long, cut a piece of fat bacon as wide as the beef, and about three parts as long, put some yolk of an egg on the beef, put the bacon on it, and egg on the bacon, some good savoury forcemeat on that, then roll them up and tie them ; put some yolk of an egg and bread crumbs on them, then fry them brown in a large pan of good beef-dripping ; take them out and put them to drain ; melt some butter in a stew-pan, put in a spoonful of flour, and stir it well till it is smooth ; then add a pint of good gravy and a gill of white wine, put in

the olives and stew them an hour; add some mushrooms, truffles, and morels, forcemeat-balls, and sweetbreads, cut in small square pieces; season with pepper and salt, and the juice of half a lemon; toss them up. Be careful to skim all the fat off, then put them in the dish. Garnish with beet-root and lemon.

Savoury Jelly, very good and wholesome.

One pound, or rather more, of lean beef, with a knuckle of veal, seasoned with mace and a small quantity of pepper, salt, and lemon-peel; cover them closely in a pan, with no more water than will cover them, and let them stew gently an hour and a half; strain it, and the next day take off the fat, melt the jelly and run it through a jelly-bag.

Palestine Soup.

Take about a dozen Jerusalem artichokes. peel and cut them into thin slices, put them in a stew-pan with a good piece of butter, set them on a slow fire for half an hour. Be sure not to let them burn: add about three pints of good broth. pepper, and salt; let them simmer until tender, pulp it through a sieve, make it boiling hot, skim it well, and serve it up.

TO CURE HAMS, TONGUES, ETC.

An excellent Brine.

Two gallons of spring water. two pounds of coarse sugar, two pounds of bay salt, two pounds and a half of common salt. half a pound of salt-

petre, mix all well together, and put in the meat ; when it has been used three months, boil and skim it well, do so occasionally, and it will keep good a long time.

Westphalia Hams.

For two hams take two pounds of common salt, three ounces of bay salt, three ounces of saltpetre, and one pound of coarse sugar. Boil these ingredients together in a quart of good stale ale. When the pickle is cold, rub the hams well with it every day for a month. They must remain in the pickle during that time. Then smoke them with horse litter, and hang them up to dry.

N.B.—Before the hams are put into the pickle, they must be rubbed well all over with common salt, and laid on a board to drain for one day and night.

Another Way.

For four hams take four pounds of salt, two pounds of bay salt, one pound of saltpetre, and half a pound of black pepper ; powder them separately, then mix them together, and rub the hams well with these ingredients for four days, till they are all used. Then rub over them four pounds of treacle and two pounds of coarse sugar. Let them lie in this pickle a month, (or six weeks if the hams are large,) rubbing and turning them in it once a day. Before they are dried, let them lie in a pail of water twenty-four hours, then hang them in the kitchen. When sufficiently dried, they will be quite hard. They must not be put into water previously to their being set on the fire to boil.

N.B.—If they are intended for keeping a long time, paste them over with flour and water, as a haunch of venison for roasting, and they will keep many years.

To Salt Hams.

As soon as the hams are cut out, rub them well with two ounces of saltpetre, half an ounce of sal-prunella pounded, and one pound of common salt to every ham; lay them in lead or earthen salt-pans for ten days, turn them once in the time, then rub them well with common salt, let them lie ten days longer, and turn them every day; then take them out and scrape them exceedingly clean, and dry them well with a clean cloth; rub them slightly over with a little salt, and hang them up to dry.

Mutton Hams.

Pound one ounce of bay salt, and half an ounce of saltpetre; rub it all over the leg of mutton, and let it lie all night; the next day salt it well with common salt, and let it lie a week or ten days, then hang it up to dry.

Beef Hams.

Take the leg of a fat, but small beast, (the fat Scotch or Welsh cattle is the best,) and cut it ham fashion; take an ounce of bay salt, an ounce of saltpetre, a pound of common salt, and a pound of coarse sugar, (this quantity for about fourteen or fifteen pounds weight, and so accordingly, if you pickle the whole quarter.) rub it with the above ingredients, turn it every day, and baste it well with the pickle for a month: take it out

and roll it in bran or saw-dust, then hang it in wood smoke, where there is but little fire and a constant smoke, for a month ; then take it down, and hang it in a dry (not hot) place, and keep it for use. You may cut a piece off as you have occasion, and either boil it or cut it in rashers, and broil it with poached eggs ; or boil a piece, and it will eat fine, cold, and sliver like Dutch beef. After this beef is done, you may do a thick brisket of beef in the same pickle : let it lie a month, rubbing it every day with the pickle, then boil it till it is tender, hang it in a dry place, and it eats finely cold, cut in slices on a plate. It is a pretty thing for a side dish, or for supper. A shoulder of mutton laid in this pickle for a week, hung in wood smoke two or three days, and then boiled with cabbage, is very good.

To smoke Hams.

When you take the hams out of the pickle, and have rubbed them dry with a coarse cloth, hang them in a chimney, make a fire of oak shavings, lay over it horse litter, and one pound of juniper berries ; keep the fire smothered down for two or three days, and then hang them up to dry.

To salt Bacon.

When the pig is cut down, take off the hams and head ; if it be a large one, cut out the chine, but leave the spareribs, it keeps the bacon from rusting, and the gravy in ; salt it with common salt and a little saltpetre, (but neither bay salt nor sugar,) let it lie ten days on a table that will let all the brine run from it, then salt it again ten or

twelve days, turning it every day after the second salting, then serape it very clean, rub a little dry salt on it, and hang it up.

N.B.—Take care to serape the white froth off very clean that is on it, which is caused by the salt working out of the pork, and rub on it a little dry salt, it keeps the bacon from rusting: the dry salt will candy, and shine like diamonds on the bacon.

To pickle Pork.

Cut the pork into such pieces as will be most convenient to lie in the pickling tub, rub every piece all over with saltpetre; then take one part bay salt, and two parts common salt, and rub every piece well; lay the pieces as close as possible in the tub, and throw a little salt over it.

To pickle Beef.

Take sixteen quarts of cold water, and put to it as much salt as will make it bear an egg, then add two pounds of bay salt, half a pound of saltpetre pounded small, and three pounds of brown sugar: mix all together, then put the beef into it, and keep it in a dry cool place.

To salt Tongues.

Serape the tongues, dry them clean with a cloth, salt them well with common salt, and half an ounce of saltpetre to every tongue; lay them in a deep pot, and turn them every day for a week or ten days; salt them again, and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up.

A tea-spoonful of tar rubbed on with the salt will give them the flavour of rein-deer tongues.

Another Way.

Cut off the root, but leave a little of the kernel and fat. Sprinkle some salt, and let it drain from the slime till the next day; then for each tongue, mix a large spoonful of common salt, the same of coarse sugar, and about half as much of saltpetre; and if you wish them to have the flavour of rein-deer tongues, one tea-spoonful of tar, rub it well in, and do so every day. In a week add another heaped spoonful of salt. If rubbed every day, a tongue will be ready in a fortnight; but if only turned in the pickle daily, it will keep four or five weeks without being too salt.

To Pickle a Tongue.

Dry it with a clean cloth, half an ounce of bay salt, half an ounce of saltpetre, half an ounce of sal-prunella, and a quarter of a pound of common salt, with a quarter of a pound of coarse sugar; mix all well together, and rub it well in; turn it every day for one month, and it will be ready to dress.

Hung Beef.

Put a rib of beef into a strong brine of bay salt, saltpetre, and spring water, for nine days. Hang it in a chimney where wood or saw-dust is burnt. When a little dry, wash the outside with blood two or three times, to make it look black; and when dried sufficiently, boil it for use.

Excellent method for Salting Meat.

To three gallons of spring water add six pounds of common salt, four pounds of bay salt, two pounds of brown sugar, and three ounces

of saltpetre; boil them over a gentle fire, skimming it carefully; when cold, it is fit for use. Rub the meat to be cured with a very little salt, and put it to drain for a day or two; then immerse it in the above brine in a tub, covered with the brine. Young pork requires four or five days; hams, for drying, a fortnight, or more; beef or mutton to suit the palate: after the pickle has been used three months, add three pounds of bay salt, half a pound of sugar, and one or two ounces of saltpetre; boil it gently and skim it well: the flavour of the meat is excellent and juicy. Hams should have more salt put in them; pork and beef should not be in this pickle at the same time.

COOKERY FOR THE POOR.

General Remarks.

IN every house, however small the establishment, there are many things that with some trouble and little cost, may be converted into pleasant and wholesome food for the poor. It may be as well to remind cooks, as well as the mistress of a family, that by saving all the oddments, all the broth in which the meat has been boiled, and all the bones of that meat, they may often provide a good and nutritious meal for many an hungry neighbour. But we should not desire to give to the poor merely what would be of no use to us, what we should otherwise throw away, but we should, by careful management in household affairs, enable ourselves to buy fresh meat and vegetables, to add to whatever we may have left; always remembering that the poor

are bearers of more blessings to any house that they frequent, than they can receive or can be returned to them.

When we cast our eyes over the hundreds of receipts for making luxurious dishes for the rich and prosperous, we may well be startled at the very small number that we can anyhow collect for the poor; those poor, perhaps, who may have been mainly instrumental in providing us the means to purchase them. How frequently in all cookery books, may be found single dishes which cost more than a poor man's weekly wages, and that dish may perhaps not be tasted at table.

Should not the thought of this teach us not only to be as frugal as possible in our own preparations, but also, as far as we can, to augment the comforts of those who have such scanty means of providing for themselves? It should often be our comfort to think, when following custom, we have provided more than is necessary, that it has enabled us to send a few dainties to some poor person, too ill to partake of the only food he had the means of procuring; when the poor are sick, it is only from the table or storeroom of the rich that they can get proper food and nourishment; therefore very few receipts can be put down as properly belonging to the cookery for the poor.

"Waste not, want not," is an old, a true, and, to say truth, a much neglected proverb; perhaps by none more neglected than by household servants, and in them the neglect of economy is doubly criminal, for they are wasting what is not their own. How often when a servant marries and settles for life, perhaps upon very precarious earnings, must she look back with bitter regret

upon those wasteful habits, and that carelessness, and worse than carelessness, about the things intrusted to her, which she once practised; how glad would she often be of a very small portion of that plenty she then abused, and was very apt to be dissatisfied with.

Let these few words be a warning to such servants as may read them, and may they bring them to a proper thought of the responsibilities of their situation, not serving with eye-service, but with all fidelity. On the other hand, there is no class that the rich are so much indebted to for a large share of their comforts, as to household servants, and they ought in return to treat them with kindness and consideration, and even some indulgences, endeavouring as much as possible to do unto them as we would they should do unto us.

Soup for the poor.

To a shin of beef (that may be bought for two shillings,) put twelve quarts of water, or twenty-four quarts of broth, made from bones, or water that meat has been boiled in. Add onions, turnips, carrots, as many in reason as you can spare; stew it thoroughly over a slow fire, till the meat will leave the bones; thicken it either with oatmeal or flour, and season with pepper and salt; this will be a good quantity for twelve families; the meat should all be taken out and divided into portions, so that each family may have its share.

Shank Jelly.

Take twelve shanks of mutton that have been cleaned, put them into a jar with an onion, pepper,

salt, sweet herbs, and a quarter of a pound of pearl barley; add three quarts of water, stew in an oven till thoroughly done, which may be five or six hours, strain it; this is very much recommended for weakly people, it is sometimes given with milk, in that ease the onion and seasoning should be left out, and sugar substituted.

Caudle.

Take two quarts of good table-beer, mix smooth as much oatmeal as will thicken it; with a little more of the beer, add ginger, nutmeg, and sugar, boil it very well; a little loaf should be sent with this.

Rice Caudle.

Mix what quantity of ground rice you wish with a little cold water, then pour boiling water upon it, and beat it till quite smooth; then boil it till of a proper thickness, and well steeped; boil it with a stick of cinnamon, or lemon-peel; sweeten it, and add either brandy or wine.

White Caudle.

Half a pint of fresh grits, wash them and put to them as much soft water as will make it a thick gruel; let it boil gently till the grits are quite tender; boil in it a blade or two of mace, a piece of lemon-peel, and a piece or two of ginger; set it up in a clean earthen pot; when wanted, stir it up, but not to take the grits; warm it, and add either wine or brandy, with sugar; and if the patient can bear it, a little juice of lemon is pleasant. Send strips of toasted bread.

Brown Caudle.

Make the gruel as for white caudle, only boil more spice in it; let there be a good deal of ginger, mace, and a few cloves; let it boil two or three hours till it is quite thick, and the flavour is out of the spice; then strain it, and put it again over the fire, with about half the quantity of good ale; let it have a boil up, then pour it into a clean earthen pot; it will keep good several days; make it hot when sent up, lay strips of toasted bread round the cups.

Thickened Milk.

Take a spoonful of flour; mix it with a little cold milk, and make it very smooth; boil one pint of milk, and mix it by degrees, and keep stirring it over the fire till it boils; either put sugar or salt in; wet the bottom of a kettle, or saucepan, before milk or cream is boiled in it.

It is much recommended by the faculty for flour to be either baked or boiled, before it is used for children, or those of relaxed habits; if boiled, tie a quantity tight in a cloth, and boil it till quite hard; or put it into a jar, and bake it till of a grey colour: when cold, grate it.

To make Frumenty.

Take a pint of clean wheat, put to it two quarts of water; put it in a pot and tie it down close, and bake it about ten hours, or till the wheat is quite tender; if it has not absorbed all the water, drain it from the wheat, pour it out to get cold and stiff; when it is used, boil it in three pints of milk; sweeten to your taste: keep it stirring over the fire, or it will burn to the bottom; then beat

two eggs, and mix a little salt, and one spoonful of flour; beat it till it is quite smooth, add a little nutmeg; it must but just boil up once after the eggs are put in.

RECEIPTS FOR INVALIDS.

To prepare delicate and nutritious food for the sick and weakly is a very important part of the duty of a cook, a duty which everyone who professes to understand her business, should be most anxious to perform.

The utmost care should be taken, not only that everything should be as nice as it can be, but that it should look so, to tempt, if possible, the failing appetite. It is a great fault with some cooks, that they make too much of everything they have to prepare, thereby, as it were, surfeiting the invalid.

In making broths, or soups, every particle of fat should be taken off, which may be done by putting blotting paper over it after all that the spoon can take off has been removed. The surest way, however, to do this, is to let the broth stand till cold.

Dandelion Tea.

Scrape and wash the roots of some dandelions, cut them into pieces two or three inches long; put as much as you can take up with a table-spoon into three pints of water, simmer it over the fire till it is reduced to one pint; take a gill three times a day, with half the quantity of gin in it; this is an excellent remedy for the dropsy, and without the gin it is very good for the jaundice,

or any complaint arising from a disordered liver. The spring is the best time for people who take it as a preventive.

For a long standing lax in the Bowels.

A bottle of good port wine, an ounce and a half of isinglass, an ounce of ginger, half an ounce of cinnamon, a nutmeg, half a pound of lump sugar; boil the whole till the isinglass is dissolved, strain it, and take it either hot or cold; a wine glass full two or three times a day.

Bone Jelly.

Take a quantity of bones that have been stewed for soup, till they are as clean and as white as possible; break them into small pieces, put them into a digester or large kettle, cover them with water, and let them boil slowly forty-eight hours, strain, and when cold, take off the fat. This is a fine pure jelly, and has been known to be of great use in strengthening delicate persons; may be prepared according to taste, either as a savoury jelly, or as calf's feet jelly.

Iceland Moss Jelly.

Wash two ounces of the moss in cold water; boil it in three pints of spring water, over a gentle fire till nearly one-third is evaporated; strain it whilst hot, and set it by for use. A large tea-spoonful of the jelly to be taken frequently in the day, either alone, or with raw sugar or milk.

Gloucester Jelly.

Take rice, sago, pearl-barley, hartshorn shavings, and eringo-root, each an ounce; simmer

with three pints of water to one, and strain it. When cold, it will be a jelly, of which give, dissolved in wine, milk, or broth, in change with other nourishment.

Strengthening Jelly.

Clean two calves' feet, and put them into a jar, with one quart of milk, and the same of water; cover it close, and bake it in a gentle oven three hours; when done, strain it, and when the liquor is cold, take the fat off; warm what quantity you wish, and add sugar with wine or brandy, and nutmeg, or cinnamon, or what is most agreeable.

Tapioca Jelly.

Choose the largest sort, pour cold water on to wash it two or three times, then soak it in fresh water five or six hours, and simmer it in the same until it become quite clear. then put in lemon juice, wine, and sugar. The peel should have been boiled in it. It thickens very much.

Potatoe Flour Custard.

Wash a peck of potatoes, and peel them as thin as possible that there may be no waste, then grate them into cold water, strain them through a hair sieve into a clean pan, the pulp is no use after the water has settled, pour it off, taking care not to lose any of the sediment, which is the flour. Wash it in two or three fresh waters, then pour the water off as clear as you can, and spread the flour thinly on a large dish, and dry it either in the sun, or before the fire, or on a stove. When quite dry, put it in jars, keep it in a dry place, and it will keep six or twelve months. Boil new milk, thicken it with the flour, and add the

yolks of one or two eggs, according to the quantity wanted; season it with lemon-peel, nutmeg, or ginger to the taste, this is considered very nutritious for weakly people and is very good.

Mr. Tuckwell's Prescription.

Boil one ounce of Epsom salts, three quarters of an ounce of senna leaves, a few carraway seeds, and a little mint, in a pint of water. Drink a large wine glass full directly, and every four hours, till the bowels are opened; afterwards every morning, only a wine glass or half a glass is sufficient.

Restorative.

Two ounces of comfrey root sliced, one ounce of sago, one ounce of rice, and half an ounce of isinglass, boiled in four quarts of soft water, till reduced to two quarts; take half a pint warm with a cup of new milk night and morning, on an empty stomach. The comfrey must be washed, not scraped, and kept in the ground to be always fresh before being used; after boiling up once, let it simmer away.

A great Restorative.

Bake two calves' feet in two pints of water, and the same quantity of new milk, in a jar close covered, three hours and a half. When cold, remove the fat.

Give a large tea-cupful the last and first thing. Whatever flavour is approved. give it by baking in it lemon-peel, cinnamon, or mace. Add sugar after.

Another way.

Simmer six sheep trotters, two blades of mace.

a little cinnamon, lemon-peel, a few hartshorn shavings, and a little isinglass, in two quarts of water to one; when cold, take off the fat, and give nearly half a pint twice a day, warming with it a little new milk.

Soothing Beverage for a Cough.

Two ounces of figs, the same quantity of raisins and of pearl barley. Boil them together in a pint and a half of water, with half an ounce of liquorice root; strain off the liquor. Take a tea-cupful night and morning, or when the cough is troublesome.

Draught for those who are weak and have a Cough.

Beat a fresh laid egg, and mix it with a quarter of a pint of new milk warmed, a large spoonful of capillaire, the same of rose-water, and a little nutmeg scraped. Do not warm it after the egg is put in. Take it the last thing at night and the first thing in a morning.

Dr. Malone's Receipt for a Cough.

A tea-cupful of linseed, a quarter of a pound of liquorice root, a quarter of a pound of common raisins, boil them in two quarts of water till reduced to one, beat a quarter of a pound of sugar-candy, and pour the liquor, when strained, upon it. Half a pint to be taken hot, before going to bed, or whenever the cough is troublesome. A tea-spoonful of old rum, and one of either lemon juice or vinegar, to be added when taken. This should be persevered in for six weeks.

Most Excellent for an Obstinate Cough.

Half a pound of linseed boiled very slowly in as much water as will leave three quarts when strained; three ounces of liquorice stick, boiled very slowly in a pint of water; half a pound of sun raisins, cut and boiled with the liquorice; the juice of two large oranges; the juice of two large lemons; half a pound of raw sugar; two ounces of Spanish juice; three ounces of white sugar candy; half a pint of old Jamaica rum; four table-spoonfuls of salad oil; half a pound of honey; a tea-cupful of best wine vinegar. Add the other articles to the linseed and liquorice, and give all a slight boil together; take a wine glass full at going to bed, and one immediately on getting up in the morning.

Beef Tea.

Cut one pound of lean beef into small pieces. and pour one pint of boiling water over it; let it stand by the fire a quarter of an hour; then pour that off for immediate use; boil the meat gently in a quart of water, till it has wasted half a pint; if approved. peppercorns boiled with it give it a pleasant flavour; a table-spoonful of sago boiled in it improves it and makes it much more nourishing.

White Wine Whey.

Put half a pint of new milk on the fire: the moment it boils up, pour in as much sound raisin-wine as will completely turn it, and it looks clear: let it boil up, then set the saucepan aside till the curd subsides, and do not stir it. Pour the whey

off, and add to it half a pint of boiling water, and sugar.

Panada.

Set a little water on the fire with a glass of white wine, some sugar, and a scrape of nutmeg and lemon-peel; meanwhile grate some crumbs of bread. The moment the mixture boils up, keeping it still on the fire, put the crumbs in, and let it boil as fast as it can. When of a proper thickness just to drink, take it off.

Apple Water.

Cut two large apples in slices, and pour a quart of boiling water on them; or on roasted apples; strain in two or three hours, and sweeten lightly. This is a very refreshing drink in a fever.

Orgeat.

Beat two ounces of almonds with a tea-spoonful of orange-flower water, and a bitter almond or two; then pour a quart of milk and water to the paste. Sweeten with sugar or capillaire. This is a fine drink for those who have a tender chest; and in the gout it is highly useful, and with the addition of half an ounce of gum arabic, has been found to allay the painfulness of the attendant heat. Half a glass of brandy may be added if thought too cooling in the latter complaints, and a glass of orgeat may be put into a basin of warm water.

To make Coffee.

Put two ounces of fresh ground coffee into a coffee-pot, and pour eight coffee-cups of boiling water on it; let it boil six minutes, pour out a

cupful two or three times, and return it again; then put two or three isinglass-chips into it, or the white of an egg, and pour one large spoonful of boiling water on it; boil it five minutes more, and set the pot by the fire to keep hot for ten minutes, and you will have coffee of a beautiful clearness. Coffee should always be set before the fire immediately before it is ground; it will go further.

Wine Posset.

Take a quart of new milk and the crumb of a penny loaf, and boil them till they are soft; when you take it off the fire, grate in half a nutmeg, and sugar to the taste; then put it into a china bowl, and pour in a pint of Lisbon wine carefully, a little at a time, or it will make it curd hard and tough; serve it up with toast and butter upon a plate.

N.B.—Ale posset is made the same way, only use ale instead of wine.

Baked Milk.

Let one gallon of milk be set in a broad pan at night, so that as much cream may rise as possible: next day, skim all the cream off: then put the milk into a clean well-glazed pot; tie it over with clean white paper, and set it in the oven after bread is taken out; let it remain all night; if the oven remains warm, it will be as thick as cream next morning. This is a simple but excellent drink for weak or consumptive people; they may take it two or three times a day.

Barley Water.

Pour a gallon of boiling water upon two table-

spoonfuls of pearl barley, let it stand four hours ; put that water away, and pour another gallon of boiling water upon the same barley with the rind (and if approved, the juice) of a lemon, let it stand twenty-four hours, sweeten it to the taste, and, when cold, bottle it. This will keep a week in summer, and a fortnight in winter.

N.B.—The same barley may be used three or four times.

Mustard Whey.

Boil a table-spoonful of mustard-seed in a pint of milk, till reduced to half a pint ; add as much white wine as will turn it to whey ; strain it, and drink it warm at bed-time ; it is an excellent drink for rheumatic people, and should be persevered in till the pain is removed ; if the milk has been skimmed, it will make whey without wine.

Fowl Broth.

If for a very weakly person, let the fowl be skinned, and pick all the fat off ; then break the bones with a rolling-pin, and put to it two quarts of soft water, a large crust of bread, a blade of mace, and a few black peppercorns ; add a dessert-spoonful of pearl barley, and let it boil gently five or six hours ; let it be covered close that the steam may not evaporate ; when it first begins to boil, skim it well ; when done, strain it.

Mead, or Honey Drink.

After the comb has been well drained, put it into clear water for two or three days, then take out the comb, boil the water well, when nearly

cold, work it a little in the usual way. The comb of one hive will make four gallons of strong mead. It should remain in the barrel six months, then bottle it ; put a little spirit and one raisin in each bottle.

Arrow Root.

Mix a dessert-spoonful of arrow root very smooth with two spoonfuls of cold water ; then add half a pint more water, a glass of white wine, or a spoonful of brandy, with sugar and a little nutmeg grated ; put it into a tin saucepan, and boil it one minute ; it may be made of milk, which to suit some cases is better than wine.

Drink for a Weak Constitution.

Boil as much pearl barley in water as will make three pints ; then strain it off, and having dissolved an ounce of gum-arabic in a little water, mix them, and just boil the whole up together. The barley water need not be thick, as the gum gives it a sufficient consistency. Take it milk-warm, and the good effect will soon be manifest.

A Hint.

If chocolate, coffee, jelly, gruel, &c., be suffered to boil over, the strength is lost.

A BILL OF FARE

For every Month in the Year.

IN making selections for the following Bill of Fare, utility, fashion, and elegance, have been studiously considered.

Twelve first course dishes, and the same number proper for the second course, have been chosen for every month in the year; a sufficient number for a large genteel dinner; but if a very large one be wanted, another dish of fish, another of soup, and some dishes taken from the adjoining months may be added; if a smaller one be required, selections may easily be made.

The *sort* of fish is not mentioned; but it may be chosen from a Table which is annexed, pointing out when each kind of fish is in season. Neither have vegetables been named, as it is presumed persons in providing a dinner will always procure the best in season. In a large dinner, vegetables are better on the sideboard; in a small one they make very good corner dishes: different sauces also add much to the appearance of a table, if properly arranged.

As the middle dish is never moved, it is advisable (when there is not an epergne) to have either a handsome salad, or a dish of flowers, which may easily be obtained in summer; and in winter, evergreens, with artificial flowers interspersed, look very pretty for the centre of a table. It is now very much the fashion to have three courses in large dinners; the first to consist entirely of fish and soups.

Hashes made of any cold meat may be dressed so as to contribute greatly to the appearance of the table, without much additional expense; they are not improper for a top dish, but certainly more suitable for side or corner ones.

Potted and collared fish and meats are proper for the second course, and will be found very convenient.

It is hoped this simple and clear form of a Bill of Fare will be found more useful than a long perplexing list of unattainable articles for each month in the year.

BILL OF FARE FOR THE YEAR.

Those marked *T* are proper for Top; *B* for Bottom; *S* for Side;
and *C* for Corner, dishes.

JANUARY.

FIRST COURSE.		SECOND COURSE.	
Gravy Soup	<i>T</i>	Partridges	<i>T</i>
Fish	<i>T</i>	Hare	<i>B</i>
Boiled Turkey	<i>S</i>	Plum Pudding	<i>S</i>
Ham	<i>S</i>	Potted Meat	<i>S</i>
Boiled Rabbits	<i>S</i>	Pickled Salmon ...	<i>S</i>
Stewed Oysters.....	<i>C</i>	Preserves	<i>C</i>
Sausages	<i>C</i>	Apple Pic	<i>C</i>
Stewed Celery	<i>C</i>	Flummery	<i>C</i>
Boiled Pork	<i>S</i>	Stewed Pears	<i>C</i>
Pease Pudding	<i>C</i>	Mince Pies	<i>C</i>
Roast Beef.....	<i>B</i>	Goose Pies, cold ...	<i>C</i>
A Vol-au-vent.....	<i>S</i>	Tarts	<i>C</i>
Ox Piths.....	<i>C</i>	Apple Charlotte ...	<i>C</i>

FEBRUARY.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle Soup...	<i>T</i>	Hare.....	<i>T</i>
Fish.....	<i>T</i>	Woodcocks.....	<i>T</i>
Calf's Head Hash ...	<i>S</i>	Plum Pudding.....	<i>S</i>
Boiled Beef.....	<i>B</i>	Scolloped Oysters ...	<i>S</i>
Suet Dumplings.....	<i>C</i>	Stewed Apples.....	<i>C</i>
Stewed Celery	<i>C</i>	Raspberry Cream....	<i>C</i>
Boiled Rabbits	<i>S</i>	Blanc-Mange	<i>C</i>
Tongue	<i>C</i>	Roast Turkey.....	<i>B</i>
Spinage and Eggs ...	<i>C</i>	Mince Pies.....	<i>C</i>
Fried Patties	<i>C</i>	Collared Eels.....	<i>C</i>
Veal Cutlets	<i>S</i>	Lobsters	<i>C</i>
Roast Leg of Pork ...	<i>B</i>	Jelly.....	<i>C</i>
Veal Rissoles	<i>C</i>	Charlotte Russe.....	<i>C</i>

MARCH.

FIRST COURSE.		SECOND COURSE.	
Mulligatawny Soup	<i>T</i>	Wild Duck	<i>T</i>
Fish	<i>T</i>	Roast Pig.....	<i>B</i>
Breast of Veal Ragout	<i>S</i>	Cold raised Pie	<i>S</i>
Ham	<i>S</i>	Brawn	<i>S</i>
Beef Olives.....	<i>C</i>	Pettitoes.....	<i>C</i>
Savoury Patties.....	<i>C</i>	Macaroni	<i>C</i>
Stewed Eels	<i>C</i>	Fruit Pie	<i>C</i>
Fricassee	<i>S</i>	Jelly.....	<i>C</i>
Jesusalem Artichokes	<i>C</i>	Whipt Cream.....	<i>C</i>
Partridge Pie.....	<i>S</i>	Blanc-Mange.....	<i>C</i>
Saddle of Mutton ...	<i>B</i>	Mince Pies	<i>C</i>
Stewed Celery	<i>C</i>	Stewed Pears, stuck	
A Curry.....	<i>C</i>	with Almonds.....	<i>C</i>
Venison	<i>B</i>	Lobster Salad.....	<i>C</i>

APRIL.

FIRST COURSE.		SECOND COURSE.	
White Soup	<i>T</i>	Ducklings	<i>B</i>
Fish	<i>T</i>	Chickens, roasted ...	<i>T</i>
Quarter of Lamb ...	<i>B</i>	Sweetbread	<i>S</i>
A Vol-au-vent	<i>S</i>	Collared Beef.....	<i>S</i>
Mutton Haricot.....	<i>S</i>	Scalloped Oysters ...	<i>C</i>
Yorkshire Pudding	<i>C</i>	Flummery	<i>C</i>
Stewed Lobster	<i>C</i>	Cheesecakes	<i>C</i>
Cod Sounds	<i>C</i>	Sago Pudding	<i>S</i>
Veal Olives	<i>C</i>	Tarts	<i>C</i>
Loin of Pork roasted	<i>S</i>	Potted Meat	<i>S</i>
Stewed Pigeons	<i>C</i>	Trifle	<i>C</i>
Stewed Tongue	<i>S</i>	Syllabub.....	<i>C</i>
Godiveau	<i>C</i>	Lemonade Porcupine	<i>C</i>

MAY.

FIRST COURSE.

Vermicelli Soup.....	<i>T</i>
Fish	<i>T</i>
Boiled Leg of Lamb	<i>S</i>
Loin of Veal	<i>B</i>
Stewed Brisket of Beef	<i>S</i>
Pigeon Pie	<i>S</i>
Lamb Fry	<i>C</i>
Stewed Cucumbers	<i>C</i>
Sausages.....	<i>C</i>
Tongue	<i>S</i>
Calf's Feet stewed...	<i>C</i>
Spinage stewed	<i>C</i>
Lobster Curry	<i>C</i>

SECOND COURSE.

Ducks.....	<i>B</i>
Roasted Chickens ...	<i>T</i>
Asparagus	<i>C</i>
Lemon Pudding	<i>S</i>
Rhubarb Tart	<i>S</i>
Jelly	<i>C</i>
Preserves	<i>C</i>
Fruментy	<i>C</i>
Custard	<i>C</i>
Potted Cheese	<i>C</i>
Collared Calf's Head	<i>S</i>
Sweetbreads	<i>S</i>
Omelette Soufflé ...	<i>C</i>
Gooseberry Tart ...	<i>S</i>

JUNE.

FIRST COURSE.

Queen's favourite Soup	<i>T</i>
Fish	<i>T</i>
Haunch of Venison	<i>B</i>
Boiled Chickens.....	<i>S</i>
Beans and Bacon ...	<i>S</i>
Beef Steaks	<i>S</i>
Stewed	<i>C</i>
Stewed Giblets	<i>C</i>
Stewed Knuckle of Veal	<i>S</i>
Fricassee Tripe ...	<i>C</i>
Eggs fricassee	<i>C</i>
Mock Turtle	<i>C</i>
Fish Rissoles	<i>C</i>

SECOND COURSE.

Green Goose	<i>B</i>
Leveret	<i>T</i>
Green Peas	<i>S</i>
Pickled Crab	<i>C</i>
Cold Chicken Pie ...	<i>S</i>
Gooseberry Fool ...	<i>C</i>
Fritters	<i>C</i>
Curds and Cream ...	<i>C</i>
Cold Rice Milk	<i>C</i>
Baked Custard	<i>C</i>
Raspberry Cream ...	<i>C</i>
Tarts	<i>C</i>
Cabinet Pudding ...	<i>T</i>
Lemon Charlotte ...	<i>C</i>
Ducks	<i>B</i>

JULY.

FIRST COURSE.		SECOND COURSE.	
Green Peas Soup ...	<i>T</i>	Venison Pasty	<i>T</i>
Fish	<i>T</i>	Turkey Poults roasted	<i>B</i>
Stewed Fillet of Veal	<i>S</i>	Ducks.....	<i>S</i>
Fricasseed Rabbits...	<i>S</i>	Peas	<i>S</i>
Ham	<i>S</i>	Apricot Pudding ...	<i>S</i>
Ragout of Ducks ...	<i>S</i>	Gooseberry Pie	<i>S</i>
Roast Breast of Lamb	<i>S</i>	Strawberry Cream...	<i>C</i>
Haunch of Mutton...	<i>B</i>	Flummery	<i>C</i>
Steak Dumplings ...	<i>C</i>	Macaroni	<i>C</i>
Boiled Pigeons	<i>C</i>	Potted Salmon	<i>C</i>
Fried Toasted Bread	<i>C</i>	Marrow Bone	<i>C</i>
Asparagus	<i>C</i>	Potted Pigeons	<i>C</i>
Calf's Head Pie.....	<i>T</i>	Lemon Sponge	<i>C</i>

AUGUST.

FIRST COURSE.		SECOND COURSE.	
White Soup	<i>T</i>	Roasted Rabbits.....	<i>T</i>
Fish	<i>T</i>	Plover	<i>S</i>
Boast Beef.....	<i>B</i>	Roast Turkey or	
Neck of Veal Ragout	<i>S</i>	Chickens	<i>B</i>
Onions Ragout	<i>C</i>	Sweetbreads	<i>S</i>
Stewed Fowl	<i>C</i>	Plum Pie	<i>C</i>
Mutton Chops	<i>S</i>	Gooseberry Pudding	<i>C</i>
Boiled Calf's Head	<i>S</i>	Whipped Cream ...	<i>C</i>
Bacon, with Greens		Apricot Tarts.....	<i>C</i>
round	<i>C</i>	Cheeseakes	<i>C</i>
Brains and Tongue	<i>S</i>	Blanc-Mange	<i>C</i>
Stewed Peas & Lettuce	<i>C</i>	Potted Venison	<i>C</i>
Brown Bread Pudding	<i>C</i>	Trifle	<i>C</i>
Vegetable Marrow...	<i>C</i>	Apple Snow	<i>C</i>

SEPTEMBER.

FIRST COURSE.		SECOND COURSE.	
Carrot Soup	<i>T</i>	Goose	<i>B</i>
Fish	<i>T</i>	Partridges	<i>T</i>
Roasted Fillet of Veal	<i>B</i>	Almond Pudding ...	<i>S</i>
Boiled Neck of Mutton	<i>S</i>	Damson Pie	<i>S</i>
Giblet Pie	<i>S</i>	Apple Sauce	<i>C</i>
Boiled Fowls	<i>S</i>	Stewed Lobster	<i>C</i>
Ham	<i>S</i>	Anchovy Toast	<i>C</i>
Potatoes in White Sauce	<i>C</i>	Cheese-cakes	<i>C</i>
Beef Olives.....	<i>C</i>	Syllabubs	<i>C</i>
Livers ragout	<i>C</i>	Preserves	<i>C</i>
Stewed Oysters	<i>C</i>	Flummery	<i>C</i>
Stewed Pigeons	<i>C</i>	Potted Meat	<i>C</i>
Curry	<i>C</i>	Apple Charlotte ...	<i>C</i>

OCTOBER.

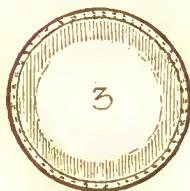
FIRST COURSE.		SECOND COURSE.	
Brown Onion Soup	<i>T</i>	Hare	<i>B</i>
Fish	<i>T</i>	Pheasant	<i>T</i>
Boiled Leg of Pork	<i>S</i>	Wild Ducks	<i>T</i>
Peas Pudding	<i>C</i>	Apple Pudding	<i>S</i>
Boiled Turkey	<i>S</i>	Roasted Pigeons ...	<i>S</i>
Partridge Pie	<i>S</i>	Trifle	<i>C</i>
Stewed Celery	<i>C</i>	Preserves	<i>C</i>
Stewed Cauliflower	<i>C</i>	Custards	<i>C</i>
Sausages	<i>C</i>	Tarts	<i>C</i>
Stewed Beef Steaks	<i>C</i>	Raspberry Cream ...	<i>C</i>
Saddle of Mutton ...	<i>B</i>	Stewed Pears	<i>C</i>
Tongue	<i>S</i>	Scalloped Cockles ...	<i>C</i>
Ox Palates	<i>C</i>	Raspberry Charlotte	<i>C</i>

NOVEMBER.

FIRST COURSE.		SECOND COURSE.	
Giblet Soup	<i>T</i>	House Lamb	<i>B</i>
Fish	<i>T</i>	Partridges	<i>T</i>
Round of Beef boiled	<i>B</i>	Snipes	<i>S</i>
Suet Dumplings ...	<i>C</i>	Grouse	<i>S</i>
Pork Steaks	<i>C</i>	Marrow Pudding ...	<i>S</i>
Breast of Veal roasted	<i>B</i>	Stewed Apples	<i>S</i>
Haricot of Mutton	<i>S</i>	Preserves	<i>C</i>
Jugged Hare	<i>S</i>	Mince Pies	<i>C</i>
Patties	<i>C</i>	Tarts	<i>C</i>
Black Puddings ...	<i>C</i>	Raspberry Cream ...	<i>C</i>
Stewed Oysters ...	<i>C</i>	Blanc-Mange	<i>C</i>
Onions Ragout ...	<i>C</i>	Custard	<i>C</i>
Veal Rissoles	<i>C</i>	Raspberry Sponge	<i>C</i>

DECEMBER.

FIRST COURSE.		SECOND COURSE.	
Mulligatawny Soup	<i>T</i>	Wild Ducks	<i>B</i>
Peas Soup	<i>T</i>	Pheasant	<i>T</i>
Fish	<i>T</i>	Larks	<i>S</i>
Roast Beef	<i>B</i>	Snipes	<i>S</i>
Stewed Turkey ...	<i>S</i>	Hunter's Pudding ...	<i>C</i>
Ham	<i>S</i>	Mince Pies.....	<i>C</i>
Roast Pork	<i>S</i>	Preserves	<i>C</i>
Breast of Veal ragout	<i>S</i>	Stewed Pears.....	<i>C</i>
Stewed Partridges...	<i>C</i>	Cheesecakes	<i>C</i>
Yorkshire Pudding	<i>C</i>	Whipt Cream.....	<i>C</i>
Stewed Lobsters ...	<i>C</i>	Raised Pie	<i>C</i>
Fricasseed Eggs ...	<i>C</i>	Tarts	<i>C</i>
Artichoke Bottoms	<i>C</i>	Lemon Honeycomb	<i>C</i>
A Vol-an-vent	<i>S</i>		



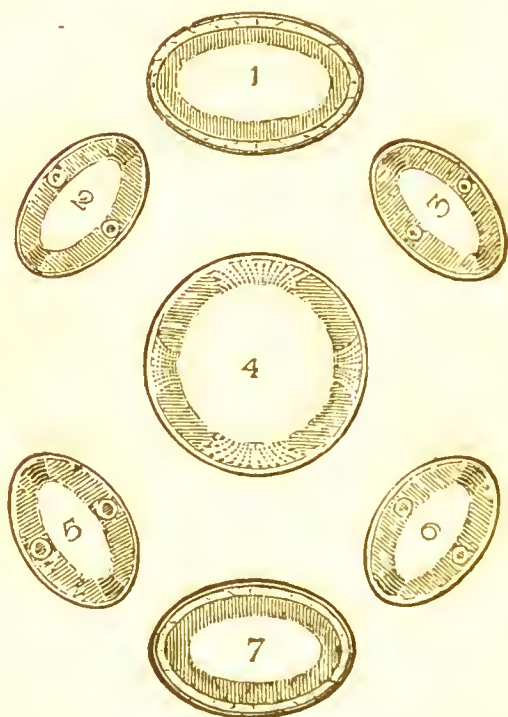
DINNER OF FIVE COVERS.

FIRST COURSE.

1. Fish
2. Calf's head Hash
3. Salad
4. Tongue
5. Quarter of Lamb

SECOND COURSE.

1. Pudding
2. Apple Pie
3. Salad remains
4. Cheesecakes
5. Sweetbreads



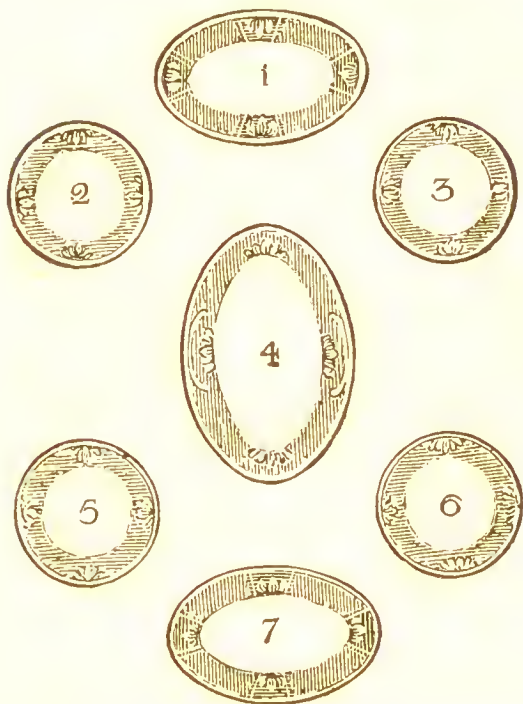
DINNER OF SEVEN COVERS.

FIRST COURSE.

1. Soup, or Fish.
2. Stewed Pigeons
3. Scolloped Oysters
4. Flowers
5. Sausages
6. Stewed Mushrooms
7. Roast Beef

SECOND COURSE.

1. Pudding
2. Preserves
3. Stewed Pears
4. Flowers
5. Tarts
6. Curds
7. Partridges



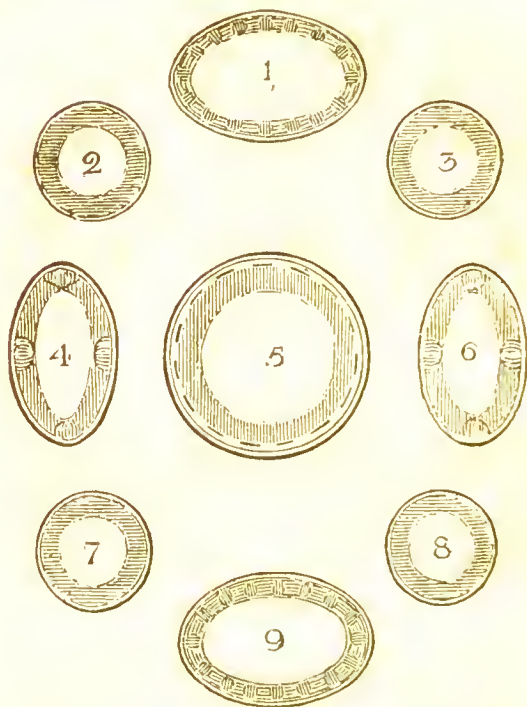
ANOTHER DINNER OF SEVEN COVERS.

FIRST COURSE.

1. Boiled Breast of Veal
2. Tongue
3. Savoury Patties
4. Salad
5. Beef Olives
6. Scolloped Cockles
7. Goose

SECOND COURSE.

1. Pheasant
2. Pudding
3. Custards
4. Salad remains
5. Blanc-Mange
6. Mince Pies
7. A Hare



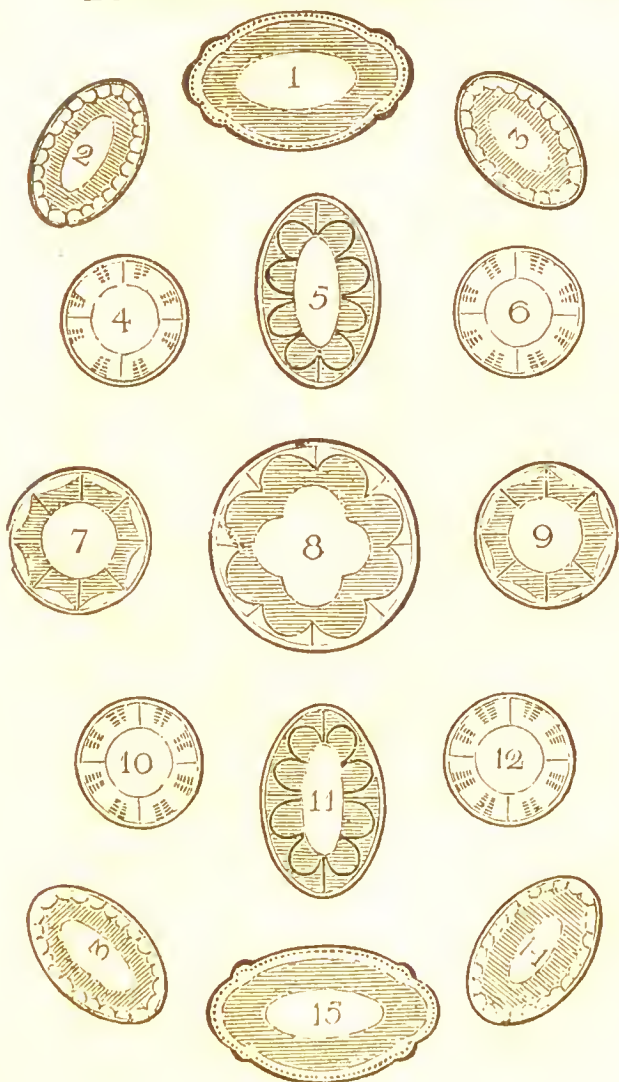
DINNER OF NINE COVERS.

FIRST COURSE.

1. Fish
2. Stewed Oysters
3. Spinage and Eggs
4. Ham
5. Soup
6. Stewed Brisket of Beef
7. Boiled Chickens
8. Savoury Patties
9. Saddle of Mutton

SECOND COURSE.

1. Roasted Pigeons
2. Preserves
3. Syllabub
4. Tarts
5. Trifle
6. Pudding
7. Yellow Flummery
8. Preserves
9. A Roast Pig



A SUMMER DINNER OF FIFTEEN COVERS.

FIRST COURSE.

1. Fish
2. Ragout Cauliflower
3. Stewed Cueumber
4. Beans and Bacon
5. Vermicelli Soup
6. Boiled Chickens
7. Tongue
8. Salad
9. Ragout Breast of Veal
10. Mutton Haricot
11. Vegetable Soup
12. Stewed Beef
13. Spinage and Eggs
14. Asparagus
15. Quarter of Lamb

SECOND COURSE.

1. Turkey Poult Roasted
2. Potted Lobster
3. Pudding
4. Preserves
5. Curds and Cream
6. Whipped Cream
7. Roasted Pigeons
8. Salad
9. Sweetbreads
10. Strawberry Cream
11. Gooseberry Fool
12. Preserves
13. Apriiot Tarts
14. Collared Eel
15. Ducks

A WINTER DINNER OF FIFTEEN COVERS.

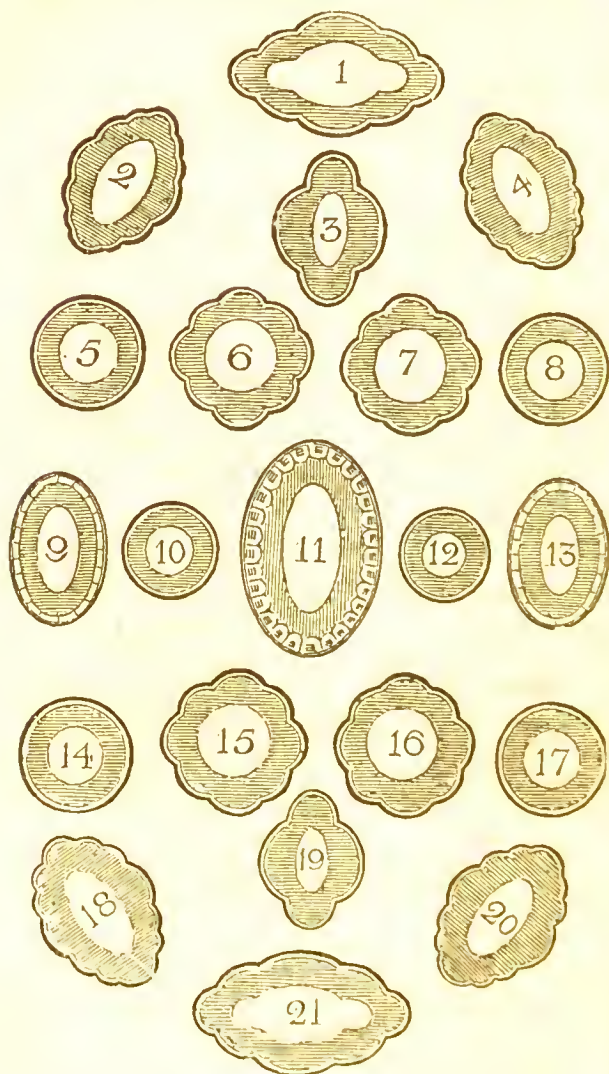
FIRST COURSE.

1. Fish
2. Stewed Oysters
3. Stewed Giblets
4. Ham
5. Peas Soup
6. Partridge Pie
7. Calf's head Hash
8. Flowers
9. Boiled Turkey
10. Stewed Tongue
11. White Soup
12. Pork Steaks
13. Sausages
14. Stewed Lobster
15. Roast Beef

SECOND COURSE.

1. Wild Ducks
2. Plum Pudding
3. Mock Brawn
4. Custard
5. Trifle
6. Preserves
7. Pheasant
8. Flowers
9. Woodcocks
10. Preserves
11. Jelly
12. Blanc-Mange
13. Mince Pies
14. Potted Veal
15. Hare

300 TWO SUPPERS OF TWENTY-ONE COVERS.



A HOT AND COLD SUPPER.

HOT SUPPER.

1. Fricassee Chickens
2. Scolloped Oysters
3. Tongue
4. Tarts
5. Potted Meat
6. Syllabub
7. Custard
8. Cheese-cakes
9. Partridge
10. Preserves
11. Jelly, or Fruit
12. Preserves
13. Pheasant
14. Mince Pies
15. Blanc-Mange
16. Whipped Cream
17. Stewed Pears
18. Grated Hung Beef
19. Cold Ham
20. Fricassee Sweetbreads
21. Roasted Turkey

COLD SUPPER.

1. Fowls
2. Tongue
3. Potted Meat
4. Shrimps
5. Fruit
6. Raspberry Cream
7. Custard
8. Fruit
9. Pigeon Pie
10. Cheese-cakes
11. Trifle, or Flowers
12. Tarts
13. Mock Brawn
14. Fruit
15. Yellow Flummery
16. Curds and Cream
17. Fruit
18. Sliced Ham
19. Lobster
20. Stewed Apples
21. Shoulder of Lamb

INSTRUCTIONS FOR THE CHOICE OF POULTRY, BUTTER, CHEESE, ETC.

Turkey.—In choosing turkeys, observe the following rules: If the spurs of a turkey-cock are short, and his legs black and smooth, he is young; but if his spurs be long, and his legs pale and rough, he is old. If long killed, his eyes will be sunk into his head, and his feet feel very dry; but if fresh, his feet will be limber, and his eyes lively. For the hen, observe the same signs. If she be with egg, she will have an open vent, but if not, a close, hard vent. The same signs will serve to discover the newness or staleness of turkey-poults; and with respect to their age, you cannot be deceived.

Turkeys are in season during the months of December, January, and February.

Goose.—If the bill and foot be red, and the body full of hairs, the goose is old; but if the bill be yellowish, and the body has but few hairs, it is young. If fresh, her feet will be limber, but if stale, dry. Observe the same of a wild-goose, and bran-goose.

Geese come into season on Michaelmas-Day, and continue the remainder of the year. Geese are called green till they are three or four months old.

Ducks.—In choosing ducks, either wild or tame, observe that they are hard and thick on the belly when fat, but thin and lean when poor; limber-footed when fresh, but dry-footed when stale.

Ducks come into season about the month of October, and continue the remainder of the year.

Pigeons.—These birds should be very fresh; when they look flabby about the vent, and when that part is discoloured, they are stale. The feet should be supple: if old, the feet are harsh. The tame ones are larger than the wild, and are thought best by some persons: they should be fat and tender; but many are deceived in their size, because a full crop is as large as the whole body of a small pigeon.

Pigeons are in season from December to June:

Fowls.—No description of these can be necessary. If a cock be young, his spurs will be short and dubbed (be sure to observe that they are not pared or scraped to deceive you;) but if sharp, and standing out, he is old. If his vent be hard and close, it is a sign of his being newly killed; but if he be stale, his vent will be open. The same signs will discover whether a hen be fresh or stale; and if old, her legs and comb will be rough; but if young, smooth.

Pullets are best just before they begin to lay, and yet are full of eggs.

Chickens, if they have been pulled dry, will be

stiff when fresh; but when stale, they will be limber, and their vents green. If they have been scalded, or pulled wet, rub the breast with your thumb or finger, and if they be rough and stiff, they are fresh; but if smooth and slippery, stale.

If a capon be young, his spurs will be short and blunt, and his legs smooth: if a true capon, he will have a fat vein on the side of the breast, a thick belly and rump, and his comb will be short and pale. If it be fresh, it will have a close hard vent; but if stale, an open loose vent.

Fowls are in the market all the year round.

Butter.—In buying this article, the greatest care is necessary to avoid being deceived. You must not trust to the taste which the sellers give you, as they will frequently give you a taste of one lump, and sell you another.

Cheese.—Before you purchase cheese, take particular notice of the coat or rind. If that be rough and ragged, or dry at the top, you may expect the cheese to be old, and to find little worms or mites in it. If it be moist, spongy, or full of holes, there will be reason to suspect it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe to the bottom of them; for though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.—When you buy eggs, put the great end to your tongue; if it feels warm, it is new; but

if cold, it is stale; and according to the heat or coldness of it, the egg is fresher or staler. Or take the egg and hold it up before the sun or candle; if the white appears clear and fair, and the yolk round, it is good; but if muddy or cloudy, and the yolk broken, it is bad. Or put the egg into a pan of cold water: the fresher it is, the sooner it will sink to the bottom; but if it be rotten or addled, it will swim on the surface of the water. The best way to keep eggs, is in bran or meal; though some place their small ends downwards in fine wood ashes; but for longer keeping, burying them in salt will preserve them almost in any climate.

A TABLE

TO SHOW WHEN

FISH ARE IN SEASON.

	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sep.	Oct.	Nov.	Dec.
Barbel*	-	-	+	-	-	-	-	-	-	+	+	+
Bearbet	-	-	-	-	-	-	-	-	-	-	-	-
Bleak -	-	-	+	+	+	+	+	+	+	+	+	+
Bream	-	-	+	+	+	+	+	+	+	+	+	+
Brett -	-	-	+	+	+	+	+	+	+	+	+	+
Brill -	-	-	+	+	+	+	+	+	+	+	+	+
Carp -	-	-	+	+	+	+	+	+	+	+	+	+
Chub -	-	-	+	+	+	+	+	+	+	+	+	+
Cockles	-	-	-	-	-	-	-	-	-	-	-	-
Cod -	-	-	-	-	-	-	-	-	-	-	-	-
Codlings -	-	-	-	-	-	-	-	-	-	-	-	-
Conger Eel -	-	-	-	-	-	-	-	-	-	-	-	-
Crabs	-	-	+	+	+	+	+	+	+	+	+	+
Crayfish -	-	-	+	+	+	+	+	+	+	+	+	+
Dabs -	-	-	-	-	-	-	-	-	-	-	-	-
Dace -	-	-	-	-	-	-	-	-	-	-	-	-
Dorees	-	-	-	-	-	-	-	-	-	-	-	-
Eels -	-	-	+	+	+	+	+	+	+	+	+	+
Flounders	-	-	-	-	-	-	-	-	-	-	-	-
Grigs -	-	-	-	-	-	-	-	-	-	-	-	-
Gudgeons	-	-	-	-	-	-	-	-	-	-	-	-
Gurnets -	-	-	-	-	-	-	-	-	-	-	-	-
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* The spawn of the Barbel is of a poisonous nature.

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